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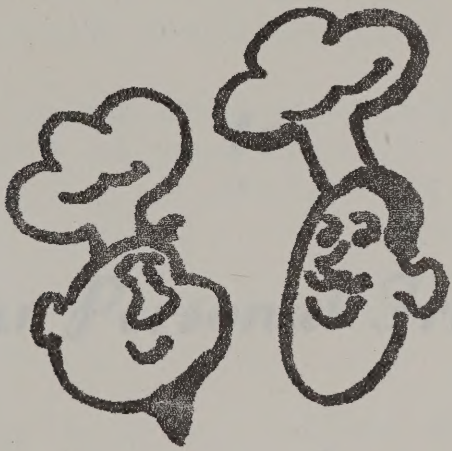

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Compiled & Printed
by the
P.T.O.
of
St. Mary's Church
Muncie, Indiana

Our Deepest Gratitude

to

Our Personal Friends

and

Generous Merchants

who

Made this Book Possible.

HOW TO PRESERVE A HUSBAND

First, take care in selecting one who is not too young, but tender. Make your selection carefully and let it be final.

Otherwise, they will not keep.

Like wine, they improve with age. Do not pickle or keep them in hot water. This makes them sour.

Prepare as follows:

Sweeten with smiles, according to variety. The sour kind are improved with a pinch of salt of common sense.

Wrap well in a mantle of charity.

Preserve over a good fire of steady devotion.

Serve with peaches and cream.

The poorest varieties may be improved by this process and kept for many years in any climate.

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Art Work
by
Tom Ryan

ABBREVIATIONS

teas	teaspoon	°	degrees
t	teaspoon	lge	large
T	Tablespoon	brn	brown
oz	ounce	pt	pint
qt	quart	sq	square
qts	quarts	doz	dozen
lb	pound	btld	bottled
lbs	pounds	sm	small
c	cup	hrs	hours
"	inches	med	medium
gran	granulated	temp	temperature
pkg	package	choc	chocolate

min..........minute or minutes

1 lb. sugar equals 2 cups
1 lb. powdered sugar equals 3-1/2 cups
2-1/2 lbs. of flour equals 10 cups
1/4 lb. paraffin equals 4 ounces or 1 block
1 pkg. butterscotch or chocolate pieces equals 6 ounces (1-1/2 c.) or 12 ounces (3 cups)
3 cups vanilla wafers equals 1 pound
1 yeast cake equals 1 yeast packet
1 cup dry rice equals 2 cups cooked rice
# before a number equals the work number
# after a number equals pounds

Sour Milk - Add 1 T. lemon juice or vinegar to sweet milk and let stand until it looks nauseous.

Cookies & Candies

COCONUT BONBONS

1 stick butter or margarine
1 can Eagle Brand milk
2 cans coconut
8 tsp. vanilla
1/4 lb. paraffin
2 cups nuts
2 boxes powdered sugar
1-12 oz. chocolate chips

Cream butter. Add powdered sugar, vanilla, Eagle Brand milk. Add nuts and coconut. Mix well. Chill. Then roll in small balls. Melt chocolate chips & paraffin in top of double boiler. Dip balls in chocolate mixture to coat. Place on waxed paper. The coating hardens as soon as it comes out.

Mrs. John R. Reynolds

MASHED POTATO CANDY

3/4 cup cold mashed potatoes (not instant)
4 c. xxx powdered sugar
4 c. angel flake coconut
1 1/2 t. vanilla
1-6 oz. chocolate bits

Blend potatoes, vanilla, & powdered sugar; beat well. Add coconut. Mixture should be stiff, if not, add more powdered sugar. Press into buttered pan (1/2" thick). Melt chocolate bits & spread over candy.

Mrs. Russell Totten
Indianapolis, Indiana

NOTE: Paraffin can be purchased in the canning section of grocery stores.

TOFFEE

1 lb. (2 c.) sugar	1/2 lb. Hershey bars
1 lb. butter	ground pecans
1/4 t. salt	

Put sugar, butter, & salt in pressure cooker. Cook fast to rolling boil, then reduce heat; stir all the time. Cook to 285°. Pour on greased sheet pan with sides. Cool. Melt chocolate in top of double boiler. Coat cool mixture. Sprinkle with nuts.

Mrs. Hugh Rayburn

TAFFY

2 c. granulated sugar
1 c. light corn syrup
1/4 t. salt
2 T. butter
1/4 t. any flavoring

Combine sugar, corn syrup, salt, & 1 1/2 c. water in 2 quart sauce pan. Cook slowly, stirring constantly till sugar disolves. Cook to hard ball stage (260°),without stirring. Remove from heat & add butter & flavoring. Pour into buttered pan, cool until comfortable to handle. Butter hands & pull until very stiff.

Mrs. A. G. Lemish
Auburn, Indiana

CARMELS

2 c. white sugar
1 c. brown sugar, packed firm
1 c. white corn syrup
1 c. heavy cream
1 c. milk
1 c. butter or oleo
4 t. vanilla

Combine sugars, corn syrup, cream, milk, & butter. Cook slowly, stir constantly to 248°. Remove from heat and add vanilla. Pour into board & cut into squares.

Mrs. Arthur Jackson

ALMOND BRITTLE

1 pkg. (6 oz.) butterscotch pieces
1 c. semi-sweet chocolate pieces
1 c. blanched almonds, toasted at 350° for 10 minutes
Salt

Mix first 2 ingredients over hot water. Sprinkle almonds lightly with salt and stir into first mixture. Spread out on buttered baking sheet and chill until firm, and then break in pieces. Makes about 1 Pound.

Mrs. Gerald Chauvin

GLASS CANDY

1 pt. Karo (light)
1 1/2 c. sugar
1/2 c. water
1 t. oil of cinnamon
3 drops red food coloring

Combine Karo, sugar, & water & boil until hard crack stage. Add oil of cinnamon & red food coloring. Stir well & pour on buttered cookie sheet with sides. Cool. Break with knife handle when ready to eat.

Mrs. Kenneth Dosch

NOTE: Oil of cinnamon can be purchased at drug stores.

FROSTED COFFEE FUDGE

3 c. sugar
2 T. instant coffee
1/8 t. salt
3/4 c. milk
1/2 c. light cream
1 T. Karo (light)
2 T. butter
1 t. vanilla
6 oz. chocolate bits
1/4 c. chopped nuts

Combine first 6 ingredients in buttered pan. Boil & cook to 236°. Add butter & vanilla. Do not stir. Cool. Beat. Pour in buttered pan. Melt bits, pour over, sprinkle nuts on top.

Mrs. George Kappes

DIPPED CHOCOLATES

2 boxes powdered sugar
1 can condensed milk, Eagle Brand
1 stick butter, melted
1/2 bar paraffin
1-12 oz. pkg. chocolate bits
Flavoring of your choice

Combine sugar, Eagle Brand, & butter thoroughly. Put on cabinet top covered with powdered sugar. Knead as bread dough is kneaded, until a slightly moist consistency is reached. Divide batter into sections. When adding flavoring into batter, knead flavoring into batter with additional powdered sugar as needed. Roll into small balls & place on buttered cookie sheet. Insert toothpick in each ball & freeze for 20 minutes. Remove from freezer & dip each candy ball into chocolate. Let set until cool; remove toothpicks. Dot each chocolate with small spoon to fill hole left by toothpick.

Mrs. George Kappes

PEANUT BRITTLE

1 c. granulated sugar
1 lb. raw peanuts
1/2 t. salt
1 1/2 c. white Karo
1 t. soda
1/2 c. water

Cook sugar, Karo, salt, & water until it spins a thread. Add peanuts & cook until brown (300°). Add soda & stir until soda is thoroughly mixed. Pour in shallow greased pan.

Mrs. Florence Landis

DIVINITY

Part I 3 c. sugar
1 c. Karo (light)
2/3 c. water

Part II 1 c. sugar
1/2 c. water

Cook both parts separately until hard ball stage. Add Part II first, then Part I, to 3 beaten egg whites. Add 1 t. vanilla & 1 c. chopped nuts. Beat until it holds its shape when dropped from teaspoon onto waxed paper.

Mrs. Kenneth Dosch

CINNAMON ROLL CANDY

5 1/2 c. white sugar
4 1/2 T. white corn syrup
2 1/4 c. milk
2 T. butter
cinnamon

Combine first three ingredients & bring to boil over medium heat. Cover & cook 1 min. Remove cover & continue cooking, stirring often, to 236°. Let cool. Add 2 T. butter & beat until firm. Form into roll & roll in cinnamon on waxed paper.

Mrs. Arthur Jackson, Jr.

WHITE FUDGE

2 c. sugar
1/2 c. sour cream
1/3 c. white Karo
2 t. butter
1 c. walnuts
1/4 t. salt
2 t. vanilla
1/4 c. candied cherries, quartered

Combine sugar, sour cream, Karo, salt, & butter. Stir to dissolve sugar. Bring to rolling boil & cook to soft ball stage. Remove from heat, add vanilla & let stand 15 minutes. Beat till it loses its gloss (about 8 min.). Add cherries, nuts, & pour into buttered 8"x8" pan.

Mrs. Howard Flaherty
Terre Haute, Indiana

SPICED WALNUTS

1 c. sugar
1 t. salt
2 t. ground cinnamon
1/2 t. nutmeg
1/4 t. ground cloves
2 c. walnut halves

Combine sugar, salt, cinnamon, nutmeg, cloves & 1/2 c. water in medium saucepan; cook over medium heat, stirring constantly, until sugar is dissolved. Continue cooking, without stirring, to 238° on candy thermometer, or until a little in cold water forms a soft ball. Remove from heat. Add walnuts; stir gently until mixture becomes creamy. Turn onto waxed paper; with fork, separate walnuts. Let dry. Makes about 3/4 pound.

Mrs. Karl Benkeser

PEANUT BUTTER FUDGE

1 1/2 c. peanut butter
5 c. sugar
1/2 c. butter or margarine
1 jar (7 oz.) marshmallow creme
1 lge. can evaporated milk

Combine peanut butter & marshmallow creme & set aside. Combine sugar, milk, & butter & bring to boil stirring constantly for 10 minutes. Blend with peanut butter mixture & stir until well-blended. Pour into 9"x13" buttered pan.

Mrs. John R. Reynolds

DATE NUT ROLL

1 1/2 c. sugar
1 c. pitted dates
1/2 c. canned milk
1/2 c. chopped nuts
2 T. butter
powdered sugar

Cook together sugar, dates, milk until soft ball stage on candy thermometer. Cool until lukewarm. Add nuts & butter. Beat until thick & cold. Turn onto board dusted thickly with powdered sugar & knead until it will mold well. Roll into 1 1/2 to 2 inch roll & let stand at least 24 hours. Slice thinly. Keeps well & is good made ahead at Christmas. This recipe can be doubled successfully.

Mrs. Alva De Bord
Clinton, Indiana

CHOCOLATE PHILLY FUDGE

1-3 oz. pkg. cream cheese
2 c. sifted confectioner's sugar
2-1 oz. squares unsweetened
chocolate, melted
1/4 t. vanilla
dash of salt
1/2 c. chopped pecans

Place the cream cheese in a bowl & cream it until soft & smooth. Slowly blend the sugar into it. Add the melted chocolate. Mix well. Add vanilla, salt, & chopped pecans. Mix until well blended. Press into well-greased shallow pan. Place in refrigerator until firm (about 15 minutes). Cut into squares.

Mrs. Karl Benkeser

CHRISTMAS CHERRY FUDGE

1-3 oz. pkg. cherry Jell-o
3 1/2 c. sugar
1/4 t. baking soda
1 1/2 c. milk
1/4 c. butter
1/2 c. candied cherries
1/2 c. chopped nuts

Combine Jell-o, sugar, baking soda, & milk in a 3 qt. pan. Cook & stir over medium heat until sugar is dissolved. Cook to soft ball stage (236°). Remove from heat & add butter. Cool till lukewarm. Beat till mixture loses its gloss. Stir in cherries & nuts. Pour into buttered 8 inch pan. Makes 2 1/4 lbs.

Mrs. John R. Reynolds

PECAN TASSIES

1 3 oz. pkg. cream cheese
1/2 c. butter or margarine
1 c. all purpose flour
1 T. soft butter or margarine
1 egg
3/4 c. brown sugar
1 t. vanilla
dash of salt

CHEESE PASTRY: Let cheese and butter soften at room temperature; blend together. Stir in flour, chill about 1 hour. Shape in 2 dozen 1 inch balls; place in ungreased muffin pans. Press dough against bottom and sides.
PECAN FILLING: Beat together eggs, brown sugar, 1 tablespoon butter, vanilla and salt until smooth. Divide 1/2 of the pecans among pastry lined pans; add egg mixture and top with remaining pecans. Bake in slow oven (325°) for 25 min. or till filling is set. Cool; remove from pans. Makes 2 dozen cookies.

Mrs. Edward O'Korn

PEANUT BUTTER CHEWY STRIPS

1/3 c. shortening
1/2 c. peanut butter
1 t. baking powder
1 c. shredded coconut (optional)
1 c. sugar
2 eggs
1 t. vanilla
1 c. flour

Mix together the first five ingredients. Add the flour, baking powder, and coconut. Spread the mixture in greased 9"x12" pan. Bake at 350° for 20 to 30 minutes. Cool. Cut in strips and roll in powdered sugar.

Mrs. Frank McGuire

BOURBON BALLS

3 c. vanilla wafers (about 1 lb.), ground
1 c. pecans, ground
1 c. confectioner's sugar
3 T. white Karo
1 1/2 T. cocoa
1/2 c. bourbon or rum

Mix all ingredients thoroughly & shape into balls the size of an English walnut. Roll in confectioner's sugar. Serve with Christmas punch or eggnog. Stores well. Makes 2 1/2-3 dozen balls.

Mrs. Alva De Bord
Clinton, Indiana

CHOCOLATE COVERED PEANUT BALLS

1 1/2 sticks butter
1-1 lb. box powdered sugar
1 c. plus 2 T. crunchy peanut butter
1-12 oz. pkg. chocolate chips
1/2 bar paraffin

Mix butter, sugar, & peanut butter into small balls. Chill them thoroughly. Melt chocolate chips & paraffin in top of double boiler. Dip balls with toothpicks into chocolate mixture quickly & set on waxed paper to dry.

Mrs. Russell Totten
Indianapolis, Indiana

WALNUT BOURBON BALLS

- 2 1/2 c. crushed vanilla wafers
- 1 c. powdered sugar
- 3 T. White corn syrup
- 1 c. chopped nuts
- 2 T. cocoa
- 1/4 c. bourbon

Mix the wafers, cocoa and nuts. Add the corn syrup and bourbon. Mix well. Form into 1" balls and then roll in powdered sugar. Store in tightly sealed jar or can for at least a week. Makes 3 1/2 dozen.

Mrs. John Ross

* RUM COOKIE VARIATION
Mix as above, only replace the bourbon with 1/4 c. rum.

Mrs. L. G. Wurster
Monroe, Michigan

PINEAPPLE COOKIES

- 1 c. brown sugar
- 1 stick margarine
- 1 egg
- 2 c. flour
- 1 small can crushed pineapple, drained
- 1 t. baking powder
- 1 t. soda
- 1 c. chopped nuts
- 1 t. vanilla
- dash of salt

Mix, adding drained fruit last. Drop from teaspoon onto greased cookie sheet. Bake at 400°. Yields 5 to 6 dozen cookies.

Mrs. Warren Calvin

FLYING SAUCER COOKIES

1 c. shortening
1 c. sugar
1 c. brn. sugar
2 c. flour
2 eggs
1/2 t. baking powder
1/2 t. salt
1 t. soda
1 t. vanilla
2 c. oats
2 c. Wheaties
1 c. raisins, nuts
coconut or choc. chips

Mix together. Drop on ungreased cookie sheet by teaspoon. Mash flat with glass dipped in sugar. Bake at 350° for 10-12 min.

Mrs. Tom Marks
Cincinnati, Ohio

LEMON SQUARES

1/2 c. flour 1/2 c. brn. sugar 1/2 c. butter
Mix together and press into buttered pan (9"x13"). Bake 10 min. at 275°. Spread the following on top of this baked mixture:

2 eggs
1 c. brn. sugar
1 1/2 c. coconut
1 c. chopped nuts
2 T. flour
1/2 t. baking powder
1/4 t. salt
1/2 t. vanilla

Beat eggs; add remaining ingredients. Bake 20 min. at 350°. While still warm spread with frosting:
1 T. melted butter
1 c. powdered sugar
lemon juice-enough to make right consistency for spreading.
Cut into squares

Mrs. Harry Hofmeyer
Earl Park, Ill.

FUDGE NOUGATS

2 c. sugar
1 stick margarine
1 c. evaporated milk
1 c. graham cracker crumbs, finely crushed
3/4 c. nuts
3/4 c. flour
1 t. vanilla
1 c. chocolate chips

Combine sugar, margarine and milk in saucepan and bring to a full boil, stirring constantly. Boil ten minutes, stirring occasionally. Remove from heat and stir in chocolate chips, flour, crumbs, nuts and vanilla. Blend well. Spread in well buttered pan. Cool. (For faster setting, place in refrigerator.) Cut into squares.

Mrs. E. Donald Lawrence

ORANGE COOLIES

4 1/4 c. sifted flour	1 c. butter
2 t. baking soda	2 c. sugar
1 t. baking powder	2 eggs
juice and rind from 1 orange	1 c. sour milk

Cream butter and sugar, add eggs. Mix grated rind and juice from one orange, and add the dry ingredients alternately with sour milk. Drop from teaspoon onto a greased cookie sheet. Bake at 350° for 12 minutes.
FROSTING:
1 box sifted confectioner's sugar, 4 T. butter cream well. Add grated rind and juice from 1 orange. Yields 6 dozen cookies.

Janet Fisher

MARY'S SUGAR COOKIES

Mix together:
1 1/2 c. confectioners sugar
1 c. margarine
Add:
1 egg
1 t. vanilla
1/2 t. almond flavoring
2 1/2 c. flour
1 t. soda
1 t. cream of tartar

Chill 2 or 3 hrs. Roll on lightly floured board and cut out. Bake at 375° for 7-8 min. Frost with confectioners sugar icing and decorate.

Mrs. Robert Syring

GUM DROP BARS

2 c. sifted flour
1/4 t. salt
1 t. cinnamon
1/2 c. chopped pecans
3 t. cold water
1 c. cut-up gumdrops
(no licorice)
4 eggs
2 c. brn. sugar, packed

Sift together flour, salt and cinnamon. Mix 1/2 cup flour mixture with cut-up gumdrops and chopped pecans. Add eggs, brown sugar and water to the dry ingredients; beat thoroughly. Fold in pecan and gumdrop mixture. Spread in greased 12"x15" pan. Bake in 325° oven for 30-35 min. Cut in desired shapes.

ORANGE ICING:
3 T. butter
2 T. orange juice
1 t. grated orange peel
2 c. confectioners sugar

Combine ingredients, beat well and spread over baked gumdrop mixture.

Mrs. Ken Dosch

SEVEN LAYER

1/2 c. margarine, melted
1 c. graham cracker crumbs
1 c. coconut
1 c. chocolate chips
1 c. butterscotch chips
1 c. nuts
1 can sweetened condensed milk

Melt margarine in 9x13 inch pan. Add each layer in the order given. Pour the condensed milk evenly over the other ingredients. Bake in a 350° oven for 25 minutes. Cut into bars.

Mrs. Walter Long
Holland, Mich.

LEMONADE COOKIES

1 c. margarine
1 c. sugar
2 eggs
3 c. flour
1 t. soda
1 can (6 oz.) frozen lemonade concentrate

Use 1/2 cup of lemonade concentrate, thawed, in cookies. Combine the ingredients to make a soft dough. Drop from a teaspoon onto a cookie sheet. Bake at 400° for 8 minutes. Brush with remaining lemonade and sprinkle with sugar. Makes 4 dozen cookies.

Mrs. Robert E. Smith

YULE LOGS

2 1/2 c. sifted flour
1/2 c. molasses
1/4 t. salt
1/2 c. sifted confectioner sugar
3/4 c. butter
1 1/2 t. vanilla
1 c. chopped nuts

Combine flour, sugar and salt. Cut in butter. Stir in molasses and vanilla and work dough until smooth. Chill 3 hours. Break off small pieces of dough and shape in 3" logs. Roll in chopped nuts. Bake on ungreased cookie sheet in 325° oven, 15 min. Makes about 36 logs.
WILL KEEP 1 WEEK PACKED AIRTIGHT.

Mrs. Jim Lowry

HUNGARIAN FILLED COOKIES
(Good for Holidays)

2 1/2 lbs. flour (10 c.)
1 c. sugar
2 t. baking powder
1/4 t. salt
2 eggs
1 yeast
2 c. milk
1 lb. Crisco

Mix flour, sugar, baking powder and salt. Add crisco and rub in like pie crust. Heat a little of the milk, add to the yeast and make a well in the middle of the flour and add eggs, milk and yeast. When all is mixed, make into two rolls and freeze, or can be made right away. Roll dough out about 1/2" or thinner. Cut into 3" squares. Fill with desired filling and fold. Make a small slit into the bottom of the cookie. Before putting into oven brush each cookie with beaten egg mixture.
FILLING: Prune, nut, poppy seed. Sometimes I use apricot or pineapple preserves.

Mrs. Ed Kseniak

CHOCOLATE PECAN BONBONS

1 1/2 c. flour	1/2 t. salt
1/2 c. soft butter or margarine	1/2 t. vanilla
2 T. honey	3/4 c. chopped nuts

In large mixing bowl, mix together flour, butter, honey, salt and vanilla until well blended. Add nuts, mix well. Shape into 1 inch balls, using at least 1 t. of dough for each. Place 1 inch apart on ungreased cookie sheet. Prepare chocolate cheese frosting. Bake cookies at 300° for 20-25 min., until lightly browned. Cool.

CHOCOLATE CHEESE FROSTING

1/4 c. butter or margarine
1/4 c. evaporated milk or light cream
1 1/2 c. (6 oz.) semi-sweet chocolate pieces
2-2 1/2 c. powdered sugar
1 1/2 c. (6 oz.) shredded Cheddar Cheese

In top of double boiler, melt butter with milk. Add cheese, stirring constantly until smooth. Stir in chocolate pieces until melted. Gradually add powdered sugar until the consistency of fudge sauce; beat until smooth. Keep warm until used. For a thinner, glossy frosting on BonBon: prepare frosting as directed. Dip balls individually into warm frosting using tongs.

Mrs. Kerry Dalton

OATMEAL LOLLIPOPS

1 c. sifted flour
1/2 c. gran. sugar
1 t. baking powder
1/4 t. salt
1/2 c. brn. sugar, packed
1/2 c. shortening
1 egg
1 t. vanilla
1 t. water
1 c. rolled oats
3 Maraschino cherries
raisins
1/2 c. coconut

Add flour, sugar, baking powder and salt and sift together. Add brown sugar, shortening, egg, vanilla and water. Beat till smooth, stir in oats. Roll cookies in 3/4 inch balls. Place on greased cookie sheets, flatten to 1/4 inch. Put wooden skewers into center, like lollipop. Cut raisin in 3 parts, slice cherries into slivers. Make faces with fruit, use coconut as hair. Bake at 350° for 12 to 15 min. or until golden brown. Makes 24 cookies.

Mrs. John McGraw

SANDIES

Cream 1 c. butter and 1/4 c. confectioners sugar; Add: 2 t. vanilla extract and 1 T. water. Add: 2 c. flour. Mix well and add 1 c. chopped pecan meats.

Form small rolls, 1 1/2 inch long.
Bake on ungreased cookie sheet in slow oven 300° for 20 min. or until delicately browned. While hot, roll in confectioner's sugar. Makes 3 doz.

Mrs. Fred Glancy

KOUBIETHES
(Butter Tea Cookies)

1 lb. sweet butter
1/2 c. confectioner's sugar
1/2 c. orange juice
1 oz. anisette
6-7 c. cake flour
1 c. chopped nuts (optional)

Melt butter and then refrigerate until thickened. Beat in mixer at medium speed until almost white (about 15 min.). Add powdered sugar and continue beating. Combine anisette and orange juice and add to mixture. Blend thoroughly. Fold in flour and blend well. Roll on floured board 1/2" thick and cut in fancy, dainty shapes. Place on ungreased cookie sheet and bake at 350° for 20 min. Roll in confectioner's sugar while still warm. (or sprinkle)

Mrs. Nick Mentis

SCOTCHEROOS

1 c. sugar
1 c. lt. corn syrup
1 6 oz. pkg. chocolate morsels
1 6 oz. pkg. butterscotch morsels
6 c. Rice Krispies
1 c. peanut butter

Cook sugar and syrup in 3 qt. saucepan over moderate heat until mixture begins to boil. Remove from heat, add peanut butter and stir. Mix in Rice Krispies. Press into 9"x13" buttered pan. Melt chocolate and butterscotch morsels. Stir to blend and spread over krispie mixture. Chill and cut into squares.

Mrs. Joseph Naumcheff

OLD FASHIONED SOUR CREAM DROPS

1/2 c. soft shortening
1 1/2 c. sugar
2 eggs
1 c. sour cream
1/2 t. salt
1 t. vanilla
2 3/4 c. flour
1/2 t. soda
1/2 t. baking powder

Mix together the first three ingredients. Stir in the sour cream and vanilla. Sift together and then stir in the dry flour, salt, etc. mixture. Chill at least one hour. Drop rounded teaspoonsful about 2" apart on ungreased baking sheet. Bake until lightly browned or until almost no imprint remains. Bake at 400° for 8-10 min. 5 dozen cookies.
VARIATIONS: 1 c. coconut or chocolate cream drops: 2 sq. unsweetened chocolate, melted, and 1 c. chopped nuts.

Mrs. Joseph Cleary

CONGA SQUARES

3/4 c. Crisco, melted
1 box light brown sugar
2 1/2 c. flour
1 t. vanilla
1/2 c. pecans
2 1/2 t. baking powder
3 eggs
1/2 t. salt
1/2 pkg. Chocolate bits

Melt crisco in bowl, add sugar and cool. Add eggs and beat well. Fold in flour, add nuts and chocolate. Spread in greased and floured pan, and bake at 350° for 35 minutes. Cool in pan, and cut in squares.

Mrs. Dan Jackson

EASY FILLED DROPS

1 c. soft shortening
2 c. brn. sugar (packed)
2 eggs
1/2 c. water, sour milk
or buttermilk
1 t. vanilla
3 1/2 c. sifted flour
1 t. salt
1 t. soda
1/8 t. cinnamon

Mix well; shortening, sugar and eggs. Stir in water and vanilla. Sift together and stir in flour, soda, salt and cinnamon. Drop with teaspoon onto ungreased baking sheet. Place 1/2 teaspoon date filling (below) on dough; cover with 1/2 teaspoon dough. Bake at 400° for 10-12 min. Makes 5 to 6 dozen.
DATE FILLING:
Cook until thick, stirring constantly; 2 cups dates, cut small, 3/4 cup sugar, 3/4 cup water. Add 1/2 cup chopped nuts. Cool.

Mrs. E. B. Lawrence

TOFFEE CRUNCH COOKIES

1 c. butter
1 c. brown sugar
1 egg
2 c. flour
1/2 t. salt
1 t. vanilla

Cream butter and sugar together. Add egg, flour salt, and vanilla. Spread on ungreased jelly roll pan. Bake 20 minutes in 350° oven.
Remove from oven and quickly place 10 Hershey bars on top. Let these melt slightly, then spread evenly with spatula. Sprinkle chopped pecans on top. Cut in squares and remove from pan.

Mrs. Richard Mansfield

CHOCOLATE KISS PEANUT BUTTER COOKIES

2/3 c. sifted flour
t. baking soda
t. salt
c. butter, softened
/3 c. creamy peanut butter
large pkg. Chocolate Kisses

1 c. gran. sugar
1 c. brn. sugar, packed
2 eggs
1 t. vanilla

reheat oven to 375°. Sift flour, soda and salt. et aside. In large bowl, with mixer at medium peed, beat butter and peanut butter till well lended. Add 1 cup each of gran. sugar, and brown ugar. Beat till light and fluffy. Add eggs and anilla, beat until smooth. Stir in flour mixture ill well blended. Using level tablespoon for ach, shape into 5 dozen balls. Roll each in gran. ugar. Bake 2" apart on ungreased cookie sheet. ake 8 min. Remove from oven. Lightly press unrapped kiss in top of each cookie and bake 2 min. onger. Remove cookies to rack, let cool completly.

Mrs. Frank Diebold

HONEY NUGGETS

c. shortening
c. honey
c. brown sugar
egg, beaten

4 c. flour
1/2 t. soda
1 t. cinnamon
2 c. broken nutmeats

elt shortening, add honey and sifted sugar. Beat horoughly. Add egg, sift dry ingredients and mix ell. Stir in nuts and drop by teaspoon on greased ookie sheet. Bake at 350° for 15 minutes. Store n airtight jar 10 days to "ripen".

Mrs. Wm. Liston

EASY EASTER EGG COOKIES

4 eggs	1 c. flour
3/4 c. sugar	1 1/2 t. baking powder
2 T. soft butter	1/2 t. salt

Separate eggs. Beat egg whites at high speed till stiff. In small mixer bowl combine egg yolks, sugar, butter, and vanilla. Blend well. Stir in flour, baking powder and salt. Fold flour mixture into egg whites. Cut sheets of brown paper to fit on ungreased cookie sheet. Drop small amounts of batter from side of spoon to form oval egg shape. Sprinkle with granulated sugar. Bake at 360° for 10-12 minutes. Cool before removing from paper. Makes 24 cookies.

Mrs. Robert Simes

TWO PAN BROWNIES

1 stick of oleo or butter	1/2 c. flour
1 sq. choc. or 2 T. cocoa	1 c. nuts, ground
1 c. sugar (granulated)	1 t. vanilla
2 eggs (drop without beating)	1/8 t. salt

"BEAT BY HAND"

In a saucepan melt butter; add choc. or cocoa and stir. Remove from stove and cool. Add sugar, beat; add 1 egg at a time, beat. Add flour and salt and vanilla. Add nuts, beat. Bake 20-25 min. in greased 10"x7" pan at 375°, or until Brownies test in the middle with a straw and pull from the edges. Do not over bake. If you want thicker Brownies, you can brush with powdered sugar or chocolate icing.

Mrs. Marvin Smith

Appetizers, Soups

SMOKED SALMON

1 lb. can Salmon
1/4 c. mayonnaise
1/2 t. monosodium glutamate
1 stuffed olive
liquid smoke

Drain salmon well. Remove bones. Using low speed on mixer add mayonnaise and monosodium glutamate. Add liquid smoke to taste (1/4 t.) then drop by drop. If too thick add more mayonnaise. Mold into fish shape. Cut olive in half and use for eye. Serve with a selection of crackers.

Mrs. Wm. Radcliff

STUFFED RAW MUSHROOMS

1 lb. medium sized mushrooms
2 pkg. 3 oz. cream cheese
1 can 2 1/2 oz. minced clams (drained)
1 T. diced pimento
2 T. minced scallions
1/4 t. garlic salt
1/4 t. Worcestershire sauce
1/2 t. salt
dash pepper

Early in day: Wash and dry mushrooms; remove stems. Mix remaining ingredients together. Refrigerate all.

To Serve: Fill mushroom caps with cream cheese mixture: Arrange on serving tray.

Mrs. Gerald Chauvin

CHEESY WEENIE PUFFS

1 lb. wieners
1/2 c. soft butter
2 1/2 c. sharp cheddar cheese
(shredded)
1 c. flour
3/4 t. salt
2 T. milk

Cut each wiener into 6 pieces. Sift flour and salt. Combine cheese and butter. Mix well. Add dry ingredients and milk to cheese mixture and mix. Mold cheese mixture around each piece of meat to form a thin coating. (use about 1 t.) Place on cookie sheet and bake in 400° F. oven about 12 minutes or until lightly browned. Makes 60 puffs.

Mrs. John Hodge

CHILE CON QUESO

1 large minced onion
4 T. butter
4 oz. can peeled green
chiles, rinsed of
seeds and chopped
2 T. flour
salt
1 clove garlic (mashed)
1 can (13 oz.) tomatoes
1 c. evaporated milk
1/2 lb. cheddar cheese

Cook onions and garlic in two tablespoons butter until soft, add tomatoes and simmer until thick. Add chiles. Make a sauce with the remaining two tablespoons of butter, the flour and milk. Cook until smooth and thick. Add tomato mixture. Season to taste with salt. About 3 or 4 minutes before serving stir in cheese until melted. Keep warm in chafing dish. Serve with Fritos or Tostados.

Alice W. Nichols

TORTILLA CHIPS

1 pkg. tortillas (frozen)
oil for cooking
salt

Thaw frozen tortillas and then cut into quarters with large kitchen knife. Place quarters into pre-heated skillet with 1" or more of hot oil. Let tortilla pieces brown and remove with prongs to paper towel to drain. Salt. Ready to serve for snacks. May be served with hot sauce or dip.

Mrs. Donald Dietz

CANASTA MIX

1 box Kix
1 box Rice Chex
1 box Cheerios
1 can peanuts & 1 can pecans
1/2 lb. butter
4 dashes Tabasco sauce
1 t. Worcestershire sauce
1 large box pretzel sticks
1/2 lb. bacon drippings
1 t. celery salt
1 t. savory salt
1 garlic clove

Melt butter and bacon drippings, add seasonings, simmer few minutes, remove garlic. Mix cereals in large roaster and pour hot seasoning over them. Mix well. Bake 1 hour in a 200° oven. Stir every 15 minutes.

Mrs. Rolland Affolder

PICKLED SHRIMP

1/4 c. salad oil
2 cloves garlic
2 onions (chopped)
3/4 c. salad oil
2 onions (chopped)
2 lbs. cleaned cooked shrimp
3/4 c. vinegar
1 1/2 t. salt
1/4 t. dry mustard
1/4 t. ground chilies
2 peppercorns

Saute garlic, 2 chopped onions in 1/4 cup salad oil until golden. Add shrimp and saute for an additional 6 to 8 minutes. Remove from heat and cool slightly. Combine 3/4 cup salad oil, 2 onions, vinegar and seasonings. Add shrimp mixture; stir. Refrigerate for 24 hours; baste occasionally. Remove garlic, peppercorns and drain before serving. Serve chilled.

Mrs. W. F. Radcliff

SHRIMP CHEESE BALLS

2 3-oz. pkg. cream cheese
1 1/2 t. prepared mustard
1 t. grated onion
1 t. lemon juice
1 c. shrimp
1 dash salt
1/2 c. pecans, chopped

Soften cream cheese, blend mustard, onion, lemon juice and salt. Cut shrimp into pieces and stir into cheese mixture. Chill. Form into 2/3" balls, roll in half cup chopped pecans. Makes 3 1/2 doz.

Mrs. Robert Courtney

MINIATURE CHEESE BALLS

1 c. flour
1/4 t. salt
1/4 t. dry mustard
2 dashes of pepper
2 c. grated cheddar cheese
2 T. margarine
2 t. milk
1 7-oz. jar olives with pimiento

Mix first 7 ingredients well by hand preferably. This mixture will be like dough. Take a tablespoon of mixture and flatten out. Put olive in center and seal with mixture. Bake at 400° 10 to 12 minutes. When ready to serve spear with a toothpick. Serve warm.

Mrs. Roger Krupp

SHRIMP SAUTE

1/2 c. margarine
1 t. dill weed
1/2 t. salt
1 1/2 lbs. cooked shrimp
1/2 lb. mushroom caps
1-1 lb. can whole onions (drained)
2 green peppers, cut in squares
1/4 c. dry white wine

Melt margarine, stir in dill weed and salt. Add remaining ingredients: saute 5 to 10 minutes. Keep warm. Serve with wooden picks.

Mrs. James Wingate

DEVILED HAM BALL

2-4 1/2-oz. can deviled ham
3 T. chopped green olives
1/4 t. dry mustard
Tabasco to taste
3 oz. cream cheese
2 t. milk

Blend deviled ham, olives, dry mustard and Tabasco. Form into ball; cream milk and cream-cheese until smooth; frost ball with cream cheese mixture. Chill. Remove from refrigerator 15 to 30 minutes before serving. Serve with a selection of crackers

Mrs. W. F. Radcliff

LIVER PATE'

1/4 lb. braunschweiger
1/2 c. butter
2 t. grated onion
1 T. lemon juice
2 T. chopped chives (optional)
2 T. chopped parsley (optional)

Soften braunschweiger and butter to room temperature. Add other ingredients. Mold into ball and chill. Frost with softened cream cheese. Decorate with pimiento stars of olive circles.

Mrs. John Pruis

CURRIED CHICKEN BALLS

1-4 3/4 oz. can chicken spread
2 T. chopped Chutney
1/3 c. chopped almonds (toasted)
1 t. curry powder
dash salt
mayonnaise

Blend chicken spread, chutney, curry powder and salt, add enough mayonnaise to moisten. Form in 3/4" balls, roll each in chopped almonds. Chill. To serve, spear with hors d'oeuvre picks, stick into apple or orange if desired. Makes 20 appetizers.

Mrs. James Wingate

RUMAKI

1/2 lb. chicken livers
1-8 oz. can water chestnuts
1/2 lb. sliced bacon
1/2 c. soy sauce
1/4 t. ginger
1/4 t. curry powder

Drain chicken livers and water chestnuts. Dry thoroughly between paper towels. Cut chicken livers in 3/4" pieces. Cut water chestnuts and bacon in half crosswise. Place a chicken liver and chestnut half on each piece of bacon. Roll up and fasten with a wooden toothpick. Mix soy sauce, ginger and curry powder together. Put rumaki in a shallow casserole, pour soy sauce mixture over them. Marinate at least one hour. Drain and place on cookie sheet or rack in broiler pan. Bake at 425° for 15 to 20 minutes. Serve hot. Yield: 3 dozen.

Mrs. W. F. Radcliff

COCKTAIL WING

2 lbs. chicken wings
2 eggs
Italian style broad crumbs

Remove bony tips from chicken wings. Just use the meaty part of the wing so as to appear as miniature chicken legs. Dip in egg and roll in bread crumbs. Brown in deep fat 5 to 7 minutes at 360° F. or until chicken is golden brown and tender. Serve warm with any cocktail sauce. Serves 20.

Mrs. Ed Kseniak

HAM CANAPES

2 c. ground cook ham	mayonnaise to moisten
1 garlic clove (minced)	white pepper to taste
1/2 t. mustard	baking powder biscuit dough

Combine first five ingredients. Set aside. Prepare biscuit dough in rounds, spread ham mix on half of rounds, fold over and pinch. Bake 450° for 15 minutes.

Mrs. Roger Mitchell

BACON CRACKERS

Wrap bacon slices diagonally around Keebler Club crackers. Place on a flat pan, cut ends, down, and bake in a 400° oven about 10 minutes or until bacon is done. These may be prepared beforehand and reheated in a slow oven.

Mrs. William Peterson

IN THE RAW

Sometimes a platter of crisp, ice-cold raw vegetables makes a refreshing hors d'oeuvre. One might arrange on a shallow platter atop a bed of shaved ice, a green pepper case of dressing in the center with any of the following: raw cauliflower, carrot curls, radish roses, cucumber fingers or any vegetables of your choice. Stuffed celery and large ripe of green olives go well with this type of hors d'oeuvre. Some of the following dips also go well with raw vegetables.

ANCHOVY MAYONNAISE

1 1/2 c. mayonnaise
2 t. capers
black pepper
1 2-oz. can flat anchovy filets
1/4 c. chopped fresh parsley
1 t. chopped fresh chives

Combine all ingredients except the mayonnaise in a blender and run at low speed until mixture is smooth. Add the mayonnaise and blend just long enough to mix thoroughly. Cover and refrigerate.

Mrs. David Sursa

PIMIENTO CHEESE DIP

1 heaping T. flour
3 T. sugar
1 t. salt
pepper
1/2 c. vinegar
1/2 c. water
1 egg
1 T. butter

Cook together until thick. Add to:

1 lb. County Line cheese
1 can pimiento (grind through meat grinder)

Mrs. James Dewar

FRENCH FRIED FONDUE CHEESE

Assorted natural cheeses
    cut in 1/2" cubes
1 t. salt
beaten egg
bread cumbs
salad oil

Dip cheeses in egg, then crumbs; repeat for second layer. Fill fondue pot half full. Add salt. Fry in hot oil for 30 seconds. Cool slightly before eating.

Mrs. Ed Nichols

CHEESE BALL OR SPREAD

1 8 oz. pkg. cream cheese
1 5 oz. jar Roka-blue cheese
1 5 oz. jar Old English cheese (sharp)
1 t. worcestershire sauce
dash paprika
1/2 c. chopped walnuts (opt.)
1/2 small grated onion

Mix all ingredients but nuts. Beat until the consistency of whipped cream. Form into ball between pieces of waxed paper and refrigerate until firm. For ball, roll in nuts. For spread, omit nuts and place in serving dish and serve with crackers.

Mrs. Karl Benkeser

SOUR CREAM BEAN DIP

1 can condensed black bean soup
1 can condensed bean w/bacon soup
Scant 1/4 soup can water
1/2 t. cayenne
1 t. dried mustard
1/2 t. chili powder
2 garlic clover (pressed)
4 or 5 drops Tobasco
1 t. vinegar
1/2 c. commercial sour cream

Heat condensed soups slowly, stirring constantly, and adding water gradually. Combine mustard, cayenne, chili powder, pressed garlic, and Tobasco with vinegar. Stir into sour cream until smooth and well mixed. Stir sour cream mixture into soups, over very low heat, and simmer 10 min. Cool at room temperature, then chill before use. Serve with corn chips, or crisp vegetabes, sprinkled with salt. Yield: 2 cups.

Mrs. James Douglass

BACON CHEESE DIP

1-8 oz. pkg. cream cheese
8 oz. process American cheese
1/2 c. milk
1/4 t. onion salt
1/4 t. dry mustard
3 drops btld. hot pepper sauce
6 slices bacon crisp, cooked, and crumbled

In fondue or chafing dish melt cream cheese slowly stirring constantly. Add American cheese, milk, onion, salt, mustard, and hot pepper sauce. Add bacon and keep warm. Serve with assorted crackers. If mixture thickens add a little milk.

Mrs. James Leak

TANGY MEATBALLS

2 1/2 lbs. ground chuck
1 pkg. onion soup mix
1/2 c. water
1 c. tomato juice
1 1/4 c. crushed corn flakes
1 1/2 t. garlic
1 t. oregano
2 t. dehydrated parsley flakes

Mix these ingredients together and form small cocktail-size meatballs.
Make sauce of:
1 1/2 bottles chili sauce
1 8 oz. jar (or more) grape jelly

Simmer the meatballs on the stove or in a chafing dish in this sauce until done.

Mrs. William Skinner

RINKTUMDITTY

1 lb. Old English cheese
1 c. beer
1/2 t. Tabasco sauce
1 T. catsup
pinch of salt
1/2 c. tomato soup
1 well beaten egg
1 T. chili sauce
sliced olives, if desired

Melt cheese in soup. Add other ingredients and serve with toast or crackers.

Mrs. Robert Murphy

HOT SHRIMP AND CHEESE DIP

1 can frozen cream of shrimp soup
1 roll garlic cheese
1 T. lemon juice
1 can sliced mushrooms (drained)

In a skillet melt slowly the frozen soup and the cheese stirring constantly to keep it smooth. Add lemon juice and mushrooms. If it becomes to thick, thin with a little cream. Serve hot with your favorite crackers.

Mrs. A. M. Bracken

CHIP BEEF DIP

3-oz. pkg. dried beef
mayonnaise
salt and pepper
garlic salt
grated onion
6-oz. pkg. cream cheese

Cut dried beef into small pieces. Add rest of ingredients and mix well. Serve with any of your favorite crackers.

Mrs. James Sharp

CHEESE LOGS

Run through food grinder a half pound of sharp cheddar cheese, 8 slices of uncooked bacon and 2 small onions. Mix together with a half t. of mayonnaise. Shape into long round log (as with refrigerator cookies) and freeze. When time to serve, slice and arrange on small rye rounds and broil.

Mrs. Donald Thielemann

ALMOND SOUP

1 T. butter
1 T. cornstarch
1/2 c. heavy cream
1/3 c. finely chopped almonds
3 c. heated chicken stock
1 T. finely chopped celery leaves

In a saucepan work together butter and cornstarch until the mixture is smooth. Gradually stir in chicken stock and cook, stirring constantly, for about 5 minutes. Add cream and almonds and let stand for about 30 minutes. Just before serving, reheat soup and stir in celery leaves. Serves 2.

Mrs. J. Roberts Dailey

AVGOLEMONO SOUPA

3 lb. stewing chicken
3 qts water
1 large onion
1 clove garlic
3 stalks celery
1 T. salt
3/4 c. rice
1 sprig parsley

AVGOLEMONO SAUCE

4 whole eggs
1 T. water
1/2 c. strained lemon

Wash and clean the fowl, cover with water, add onion, garlic, parsley, celery and salt and cook about 2 hours or until meat is tender. When done, remove fowl and all other ingredients. Add enough water to make 3 qts of liquid. Bring back to boil and add rice. Boil gently for about 25 minutes. Prepare sauce by beating eggs and water until very light and then adding lemon juice, again beating to blend well. Slowly combine with remainder of broth. Serve in small bowls or cups immediately.

Mrs. Crist A. Blassaras

QUEEN VICTORIA'S FAVORITE SOUP

1 c. chopped white meat of chicken
1 pint strong chicken broth
1 c. coffee cream
1/2 c. cracker crumbs
yolks of 3 hard cooked eggs
salt
pepper

Chop chicken fine; add broth. Grate yolks of eggs and add to cream. Season to taste. Mix all and heat. Top with toasted crumbs. Serves 4.

Mrs. Karl A. Benkeser

BLUMENKOHL SUPPE

1 head cauliflower
1 can beef broth of 1 beef bouillon cube
6 T. butter or margarine
4 T. flour
1/4 c. cream crouton, toasted in butter

Separate cauliflower and cook in salt water until almost tender. Add beef broth or bouillon cube. Brown flour in butter, add to cauliflower and let simmer. Add cream. Serve with croutons.

* Asparagus soup may be prepared in same manner.

Mrs. Waldemar Wagner

BORSCH

- 1 lb. lean beef, cut in tiny cubes or coarsely ground
- 6 c. cold water
- 1 large bay leaf
- 5 bouillon cubes
- 1 can (1 lb) small whole beets
- 2 T. butter
- salt to taste
- 2/3 c. diced onion
- 2 c. thinly sliced carrots
- 1 T. minced parsley
- 1 can (8 oz.) tomato sauce
- 1 T. red wine vinegar
- 4 c. coarsely sliced cabbage
- pepper to taste

Place beef, water, bay leaf, bouillon cubes and liquid from can of beets in large saucepan. Bring to boil, lower heat, skim and simmer for about 20 minutes. Cut beets into wedges and set aside. Melt butter in large frying pan over moderate heat; add onion, carrots, cabbage and parsley. Saute for about 3 minutes. Stir into soup with beets, tomato sauce and vinegar. Add salt and pepper to taste. Simmer slowly, covered for about one hour. Skim, if necessary. Serves 6. May be served with baked potatoes topped with sour cream and caviar if desired.

Mrs. John W. Smith

OYSTER AND SHRIMP CHOWDER

- 4 c. diced raw potatoes
- 4 c. water
- 2 cans frozen condensed oyster stew
- 2 cans frozen condensed cream of shrimp soup
- 1/4 c. minced parsley

Cook potatoes in water in a covered saucepan until tender. Stir in the soups and parsley. Heat to serving temperature, stirring constantly. (Do not boil.) Serves 10 to 12.

Mrs. John Reynolds

FRENCH ONION SOUP

4 or 6 large onions
1 c. white wine (opt.)
2 qts. water
3 or 4 bouillon cubes
8 oz. Gruyere
8 rounds French bread
salt and pepper
4 T. butter

Peel and dice onions longwise. Saute in butter until transparent, do not brown. Sprinkle with sugar and transfer to qt. pan, using boiling water to rinse skillet, pouring this into pan. Add bouillon cubes, bring to boil and simmer for 25 minutes, stirring occasionally. Salt and pepper to taste. Soup is better if stands for about 1 hour on low heat. Grate cheese and divide into 8 portions. Toast bread, place cheese on bread. Pour soup into 8 ovenproof bowls, place the bread in the soup and put under broiler until the cheese becomes golden brown. Serve piping hot in same bowls. Serves 8.

Pastor J. Donald Elam

LEMON SOUP

To 1 can condensed chicken broth (10 1/2 oz.) add 1 soup-can water. Bring to a boil. Beat 2 eggs, then add to them 2-3 T. lemon juice. Put a little at a time, a bit of hot mixture into the eggs, stirring constantly. When the eggs have been cooled sufficiently by the addition of the hot mixture, add them to the rest of the soup. Serves 3.

Mrs. Fred D. Miltenberger

CREAM OF ONION SOUP

6 T. oleo
4 T. flour
4 c. milk
2 c. chicken stock
1 c. chopped onion
1/2 t. salt
1/4 t. pepper
1/2 c. finely cut green onions
4 T. cream

Melt 2 T. oleo in top of double boiler. Add flour and mix well. Add milk and chicken stock. Beat with wire whip to blend and keep smooth. Saute onions in 4 T. oleo for 3 min. Add salt, pepper, cream and onions. Mix. Serves 6.

Mrs. Clair Rowe

U. S. SENATE BEAN SOUP

Smoked ham bone
1 lb. dried beans
3 medium potatoes (cooked and mashed)
1 c. chopped onion
1 c. chopped celery
2 cloves garlic (optional)

Wash and soak beans overnight in a large kettle in water to cover. Next morning add water to make 5 qts. Add ham and simmer about 2 hours or until beans begin to mush. Add potatoes, onions, celery and garlic. Simmer 1 hour, remove bone, cut up meat and return meat to soup. Season to taste with salt and pepper. Makes about 4 1/2 qts. Freezes well.

Mrs. Robert D. Simes

GAZPACHO

2 large tomatoes, peeled (1 3/4 lb.)
1 large cucumber, pared
1 medium onion
1 medium green pepper
1 pimento, drained
2 cans (12 oz.) tomato juice
1/4 c. olive oil
1/3 c. red wine vinegar
3 T. lemon juice
1/4 t. Tabasco
1 1/2 t. salt
1/8 t. coarsely ground pepper
2 cloves garlic, split
1/2 c. packaged croutons (seasoned)
1/4 c. chopped chives

In electric blender, combine tomato, 1/2 cucumber, 1/2 onion, 1/4 green pepper, pimento, and 1/2 cup tomato juice. Blend, covered, at high speed for 30 seconds to puree the vegetables. In a large bowl, mix pureed vegetables with the remaining tomato juice, olive oil, vinegar, Tabasco, salt, and pepper. Refrigerate mixture covered, until well chilled, at least 2 hours. Chop separately remaining tomato, cucumber, onion, and pepper. Place in separate bowls, along with separate bowls of croutons and chopped chives. (Serve as accompaniments.) Just before serving time, crush reserved garlic, add to the chilled soup, mixing well. Serves 6.

Mrs. Robert Kracht

SPLIT PEA SOUP

3 c. dried split peas
3 qts. cold water
1 ham bone (shank end)
3 stalks celery (tops chopped fine)
1 sprig parsley
3 T. butter
3 T. flour
salt
1 large onion (minced)

Soak peas overnight - next morning bring slowly to boiling point. Cover and simmer 4 to 5 hours, until peas are tender and liquid practically cooked down. For smooth soup, strain through a sieve or cook longer. Thicken with butter and flour. Season with salt to taste. If you prefer, start peas without soaking overnight and cook about 8 hours.

Mrs. James McClintock

L. S. AYRES CHICKEN VELVET SOUP

3/4 c. butter
3/4 c. flour
1 c. warm milk
1 pint hot chicken stock
1 c. warm cream
1 qt. chicken stock
1 1/2 c. chopped cooked chicken
1/4 T. salt
dash pepper

Blend together butter and flour. Add milk, hot chicken stock and cream. After cooking well, add chicken stock, chicken, salt and pepper. Makes 2 1/2 quarts soup.

Mrs. Donald McIntire

MINESTRONE

1/2 c. dry white beans
4 T. butter
1 c. fresh green peas
1 c. diced zucchini (1/2 lb.)
1 c. diced carrots
1 c. diced potatoes
1/3 c. thinly sliced celery
2 oz. diced salt pork
2 T. finely chopped onion
2 c. chopped canned tomatoes
2 qts. chicken stock
1 t. salt
1 bay leaf
1/2 c. raw white rice
2 c. Parmesan cheese (grated)
dash pepper

Bring 1 qt. water to a bubbling boil in a heavy saucepan. Add beans, boil 2 minutes. Remove pan from heat and simmer uncovered for 1 hour or until barely tender. Drain beans thoroughly and set aside. Melt butter over moderate heat in a heavy skillet, add peas, zucchini, carrots, potatoes, and celery and brown well. Set aside. To a 6 to 8 qt. soup pot add the diced pork and brown, then drain fat and set aside. Add onion to pork fat and brown, stir in tomatoes, browned vegetagles, chicken stock, bay leaf, salt and pepper. Bring soup to boil and then simmer for 25 minutes. Add rice, beans, pork and cook until rice is tender. Use cheese as topping for soup. Serves 8.

Mrs. Robert D. Simes

VIRGINIA PEANUT SOUP

2 qts chicken broth
1 small onion, diced
1/4 lb. butter
1 pt. creamy peanut butter
2 stalks celery, diced
3 T. flour
1/3 teas. celery salt
1 t. salt
1 T. lemon juice
ground peanuts

Melt butter in large pot. Add onions and celery. Saute for 5 minutes but do not brown. Add flour and mix well. Add hot chicken broth and cook 1/2 hour. Remove from stove, strain, and add peanut butter, celery, salt and lemon juice. When cool, blend in electric blender. Thin with milk if necessary. Sprinkle each serving with ground peanuts. Serves 15.

Mrs. Edmund F. Petty

MOCK SPLIT PEA SOUP
A DIET SPECIAL

1 can green beans
1 can asparagus pieces
1 can mushroom pieces
salt and pepper
3 cups water
3 bouillon cubes
1 tsp. onion flakes
1/2 t. mace

Blend beans, asparagus, and mushrooms. Add them to the hot bouillon. Season. Heat long enough for the flavors to meld.

Mrs. Ray H. Morrison

Breakfast Brunch

1971 CHARITY BALL BRUNCH

(*Starred dishes are in this section.)

Chilled juices
Brunch Eggs* Herb bread
Chicken Livers and Sausages
Baked Cheese Grits*
Broiled Mushrooms Molded Brunch Salad

Courtesy of,
Mrs. Gene P. Davis

BRING THE CHILDREN

Cranberry Juice
Strawberry French Toast*
Glazed Apples'n Franks
Assorted Danish Hot Cocoa

1971 SAKS BRUNCH

Bloody Marys - Individual Quickie Larranine (warm)
Fresh Fruit Compote with Raspberry Puree*
Corn Fritters - Filled Coffeecakes
Open Faced Ham and Egg Flowers*
Hot Coffee

Courtesy of,
Mrs. Morton Standt

*Fresh Fruit Compote with Raspberry Puree:
Prepare various fresh fruits accordingly: Thaw frozen raspberries and place in blender until it is pureed. Arrange fruits in bowl; add one tablespoon Grand Marnier to raspberry puree and pour over fruit.

OPEN FACED HAM AND EGG FLOWERS

This will make one open faced sandwich;
Increase as desired:

Allow 1 slice of toast per person, butter generously; on this, place a slice of ham (1/4" thick); on ham place 3 hard-boiled egg halves (prepared as deviled eggs without mustard,)yolk side down, to look like petals of a flower; (this much may be prepared beforehand and placed in refrigerator, cover).
Just before serving:
Prepare a rich cream sauce adding sauteed mushroom slices and chopped onion, and a bit of sherry. Spoon gently over sandwich: mix together coarse bread crumbs, butter and grated Velvetta cheese and spread gently over cream sauce. Bake in hot oven (450°) until brown and bubbly or place under broiler. For garnish place black olive at center of flower and parsley sprig for stem and leaves.

Mrs. Morton Standt

BAKED CHEESE GRITS

1 1/2 c. quick cooking grits
6 c. boiling water
Cook slowly, stirring until mixture thickens.
Add:
2 T. butter 2 t. salt
1 1/2 c. grated cheese
Add hot grits a spoonful at a time to 3 well beaten eggs and 3/4 c. milk. Pour into buttered baking dish and dot with butter; sprinkle with paprika. Bake for 1 hour in 300° oven or until mixture thickens. Serves 12.

Mrs. Gene P. Davis

PUFFY OMELET

6 eggs yolks
1/4 c. water
1 sm. onion, grated
1 T. flour
1/4 t. salt
6 egg whites, beaten stiff

Beat the first 2 ingredients; add next 3; gently fold in the beaten egg whites. Cook over low heat in 4 T. butter in skillet for 15 minutes. Bake in 325° oven for 10 minutes longer. Slice in wedges and serve immediately with cheese or jam. Serves 4.

Mrs. William Janney

FILLED PANCAKES

Sift together into bowl:
1 c. sifted flour
1/8 t. salt
1 1/2 t. sugar
Mix together:
1 egg, slightly beaten
1/2 t. vanilla extract
1 c. milk

Make a well in center of dry ingredients and add milk mixture. Beat mixture until smooth. Heat 6" skillet until moderately hot. Lightly butter skillet. Remove from heat; pour in 2 to 2 1/2 T. batter, or just enough batter to cover bottom of skillet. Immediately tilt skillet back & forth to spread batter over bottom, thinly and evenly. (Batter should be thin - add milk if it thickens.) Fry pancake over med. heat until lightly browned on bottom; loosen and turn. Brown on other side; invert onto warm plate. Repeat until batter is used. While pancake is frying, spread baked pancake with 2 T. of desired filling. Roll; transfer to warm platter and keep warm by placing in 350° oven.

Mrs. Ed Kseniak

GERMAN PANCAKES

1/4 c. flour	1/2 t. salt
1/2 c. beer	pepper
4 eggs	

Beat together first 2 ingredients. Then beat in next 3 ingredients. Cook in 6 or 7" buttered skillet, using 2 or 3 T. batter each time. Turn out of the skillet and roll. Repeat process until enough pancakes have been made. Fill with fresh berries, fruit or jam. Top with sour cream. Serves 8.

Mrs. William Janney

BUTTERMILK PANCAKES

3 eggs	1 T. sugar
1 2/3 c. buttermilk	1 t. salt - 1 t. soda
1 1/2 c. flour	3 T. melted butter

Beat egg whites until stiff. Set aside. Beat egg yolks, then add buttermilk and soda; add dry ingredients and butter. Fold in whites. Fry on griddle.

Mrs. Thomas McComish

RHUBARB-STRAWBERRY JAM

4 c. diced rhubarb	4 c. sugar

Stir well - let stand overnight. Cook 8 minutes; while hot add strawberry jello (1 Pkg.). Stir until dissolved. Place in jelly glasses.

Mrs. Walter Burt

FROZEN STRAWBERRY SPREAD

Mash enough strawberries for 3 cups. Add 4 or 5 (depending on what sweetness you desire) cups of sugar. Let stand 20 min., stirring occasionally. In a saucepan, bring to a boil: 1 c. water and 1 box Sure Jell; boil for 1 minute, stirring constantly. Pour over sugar and berries and stir for 2 minutes. Pour into jelly glasses and pour on parafin if desired. Cover and put into freezer when cool.

Mrs. Harold Nelson

MAPLE SYRUP

2 c. sugar (2 granulated or 1 granulated & 1 brown); 1/2 t. maple flavoring; to this add 1 c. boiling water, stir well until all sugar is dissolved.

Mrs. William Liston

ONE GALLON OF SYRUP

6 c. boiling water	8 c. white sugar
1 c. dark Karo syrup	4 c. brown sugar

Add sugar and syrup to boiling water. Stir sugar until dissolved. Bring to a boil (Note: Karo keeps it from turning to sugar; you may halve the recipe if a lesser amount is desired.)

Mrs. Ramon Avila

BREAKFASTS FOR CHILDREN:

TOAD IN THE HOLE

1 Egg - Slice Bread - Butter

Cut a circle out of the center of the bread. Fry in butter until brown on one side. Turn over and break an egg into the circle. Fry over low heat about 5 min. or until cooked. Serve ketchup!

STRAWBERRY FRENCH TOAST

8 white bread slices	1/4 c. milk
1/2 c. strawberry spread	1 t. sugar
2 eggs, well beaten	2 t. butter

Thickly spread 4 slices with strawberry spread; top with remaining slices. Combine eggs, milk and sugar until well blended. Dip sandwiches, one at a time in egg mixture, coating well. Fry in hot butter until golden brown, on both sides.
To serve:
Cut each sandwich in half. Sprinkle with confectioners sugar. Serve hot!

SURPRISE BREAKFAST CRESCENTS

About 20 minutes before serving:
Unroll and separate rolls from 1 package of refrigerated crescent rolls. Use one filling from below, roll & bake as label directs. Makes 8

Cherry Filling: Spoon 1/2 T. cherry preserves into center of each roll. Roll & seal edges.

Sausage Filling: Cook brown 'N serve sausages as directed. Place one on each roll; seal edges tightly. Bake until brown.

Luncheon Dishes

LUNCHEON MENUS

(*Starred dishes are in this section.)

ELEGANCE!

Coulibiac*
Fresh Fruit Salad with
Favorite Dressing
Mint Tea - Sherbert

FOR A HOT DAY

Shrimp and Avocado Salad*
Onion Pie* - Sesame Twists*
Fresh Fruit

WHEN IT'S AT YOUR HOUSE?

Submarine Sandwiches*
Hero Grinders*
Corn Chips - Olives
Milk Shakes

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*Sesame Twists - Separate crescent refrigerator rolls; press both sides into sesame seeds. Roll and twist; bake as directed.

COULIBIAC
(made with Brioche Dough)

For Brioche Dough:

5 oz. sweet butter
3 large eggs
1 dessert spoon sugar
1 1/2 c. flour
1/2 t. salt
1/2 c. flour (for yeast cake)
1 pkg. yeast
1/4 c. lukewarm water

For Filling:

1 c. bread crumbs
1/2 c. melted butter
1/2 c. grated parmesan cheese
2 T. chopped fresh dill
1/2 lb. smoked salmon
1 pt. sour cream

Cream butter; mix until light and creamy. Remove butter and in same bowl put 1 1/2 c. flour, eggs salt and sugar. Beat until light. Dissolve yeast with water and add to 1/2 c. flour. Mix well until a soft dough forms. Turn out on floured board; knead until bun shape forms. Cut across the top like a hot cross bun and drop into a bowl of warm water. Leave until it rises to the top of the water; just a minute or two. Add butter to the flour and egg mixture then mix in the yeast cake. Turn into lightly greased and floured bowl and let rise at room temp. until double in bulk. Cover with saran wrap and refrigerate for at least 2 hrs. or overnight. Turn out on floured board; roll out thin-about 1/4" thick. Handle fairly quickly.*
Brush top with cool melted butter and fill with the following: mix first 4 ingredients listed and sprinkle half of this mixture over the dough leaving 1" all around. Put large blobs of sour cream over this, then thin slivers of salmon.**
Top with more sour cream then rest of crumb mixture and roll like a jelly roll. Put into heavily greased large loaf pan. Cover with cloth and let rise until double in bulk. Brush with beaten egg and bake at 400° for 30 min., or until well risen and golden brown. (Con't next page)

COULIBIAC (CON'T)

* You may make 2 loaves using 5" x 9" loaf pans with 2 fillings. This may be easier to handle.
** Can be made with crabmeat, shrimp, cooked ham (thin sliced), or thin sliced hard cooked eggs.

Miss Martha Banta

FRED'S EGGS PORTUGUESE

Pepperidge Farm Pastry Shells, baked according to directions on package.

2/3 c. Hollandaise Sauce, either homemade or Durkee's Hollandaise Sauce Mix, made accordingly.

1 Poached Egg per pastry shell.

Creole Sauce:
1/4 c. chopped onion
1/4 c. chopped green pepper
2 T. butter
2 c. canned or chopped fresh tomatoes (if canned, drained)
2 T. chopped pimiento
1 T. sugar
1/2 t. salt
1/4 t. pepper

Cook onion and green pepper in butter until tender but not brown. Add remaining ingredients. Simmer about 20 minutes or until thick.

To Serve: Spoon some Creole Sauce in pastry shell. Place a poached egg, drained on a paper towel, on top. Spoon on Hollandaise Sauce. Top with a little more Creole Sauce and serve immediately. Each of the sauces are enough for four shells. Serves 4.

Mrs. Fred Miltenberger

ELEGANT SHRIMP

1 c. sliced fresh mushrooms
2 T. flour
1/2 c. light cream
1 can condensed mushroom soup
1/4 t. dry mustard
dash cayenne
1/3 c. cooking sherry
1/4 c. grated parmesan cheese
2 7-oz. pkgs. frozen shrimp, shelled
1 15-oz. can artichokes, drained and halved
1/4 c. toasted slivered blanched almonds

Cook mushrooms in butter until tender, then remove from butter. Blend in flour and gradually add cream. Bring to a boil and cook one minute. Blend in soup, sherry, 3 T. parmesan, and mustard and cayenne. Stir in shrimp and artichokes. Transfer to chafing dish to keep warm. Sprinkle almonds and pass rest of parmesan. Serve over herbed rice, or hot buttered rice. Serves 6.

Mrs. Peter L. Roesner

SHAMBARGERS CORN FRITTERS

Beat 2 eggs slightly in bowl then add:
1 #300 can yellow, cream-style corn
2 pinches of salt
2 t. baking powder
1 1/2 c. (Our Pride) flour

Fold in gently; fry immediately in 350° oil for 1/2 minute on each side. Drain on towels; sprinkle with powdered sugar. (Secret: Blend in flour gently so that part of flour is still partially showing when thru.)

John Shambarger

CHIPPED BEEF IN SOUR CREAM

8 oz. jar chipped beef
2 T. butter
1 pt. scur cream
cayenne

1 c. dry white wine
1 lg. T. parmesan cheese
1 pkg. frozen artichokes, cooked until tender

Soak beef in water for 5 minutes; drain; then tear into shreds. Melt butter in skillet over low heat; add sour cream and stir until smooth, (if it is too thin add a little flour). Add the next three ingredients to the sauce, which should be the consistency of a medium white sauce. Add the beef and artichoke hearts cut in halves and thirds. Serve in patty shells or toast cups. Excellent for brunch or luncheon or supper. Serves 6.

Miss Jean Hill

Suggestion: TOAST CUPS: Cut crusts from thin-sliced bread. Butter on both sides and press into muffin tins. Bake for 10 minutes in 375° oven.

HAM SQUARES

2 T. butter
2 T. dry bread crumbs
1 c. sour cream

2 T. grated cheddar cheese
3/4 c. cooked ground ham
3 eggs, separated

Mix butter and bread crumbs. Add 1/2 c. sour cream, cheese, ham and yolks of eggs. Beat whites until stiff and fold into mixture. Put in a 9" greased pan. Cook 20 minutes at 350°. Pour remaining cream with a little horseradish over this. Cook 5 minutes longer. Cut into 1 1/2" squares. Serves 6-8.

Mrs. Jessie Findley

BAKED SWISS FONDUE

2/3 c. soft butter
1 clove garlic, crushed
1 t. dry mustard
1 loaf (10 oz.) Italian or French Bread
3 c. grated (3/4 lb.) swiss cheese
3 T. grated onion
1 1/2 t. salt
1 t. paprika
1/4 c. unsifted flour
3 c. milk, scalded & cooled
1 c. dry white wine
3 eggs, beaten

In a small bowl cream 1/3 c. butter with garlic and 1/2 t. mustard until well blended. Remove ends of bread; cut loaf into 1/4" thick slices. Spread one side of each with butter mixture. Line bottom and sides of a heavy earthenware (2 qt.) casserole with bread slices; buttered side down.

In large bowl combine cheese, onion, salt, paprika, and remaining 1/2 t. mustard. Toss well, until blended. In medium saucepan, melt remaining butter (1/3 c.), remove from heat, stir in flour; gradually stir in milk; bring to a boil, then stir in wine. Add a little of this hot mixture to beaten eggs, stirring constantly. Pour back into sauce pan, stirring again.

Arrange alternate layers of cheese mixture, remaining bread slices and wine sauce in casserole, ending with bread slices, buttered side up. Refrigerate; covered, overnight. Bake casserole in 350° (preheated) oven for 40 minutes or until puffy and golden on top. Serves 6.,

Mrs. John C. Banta

CHICKEN A LA CHICAGO

1/4 pkg. Instant Wild Rice, (cooked)	1 c. chopped broccoli
2 slices boiled ham, chopped	2 c. white sauce
1/2 c. chopped mushrooms	Parmesan Cheese
	8 chicken breasts (boned & skinned) or 8 slices turkey

Lightly mix all ingredients together and set aside. Take 8 chicken breasts (skinned and boned), and bake 40 minutes, 350° oven, until tender; or take 8 slices of turkey already baked.

For Serving: Arrange chicken breasts on cookie sheet; top each piece with cream sauce mixture. Sprinkle parmesan cheese over all. Broil until lightly browned. Serves 8.

Mrs. Paul Williams

HAM LUNCHEON BAKE

Place in shallow baking dish:
6 slices cooked, boneless ham (1/2" thick) studded with cloves, and top with 6 slices of pineapple.
Combine and mound on top to pineapple slices:
2 T. melted butter
1/4 t. salt
2 c. mashed, cooked sweet potatoes
Then: combine:
1 c. whole cranberry sauce
1/2 c. orange juice
2 T. brown sugar
Simmer 5 minutes; drizzle over mounded potatoes. Bake at 350° - 45 minutes - basting occasionally.

Mrs. Holland Benefiel

SHRIMP AND AVOCADO SALAD

2 avocadoes
2 canned pimientos
1 c. canned shrimp,
drained
3 T. olive oil
1 T. vinegar
1 t. salt
pepper

Peel and dice avocadoes; chop pimientos and mix with the avocadoes in a salad bowl. Combine the other 4 ingredients and pour over salad. Serves 6.

Mrs. Thruman Arthur

ONION PIE

Unbaked Pie Shell
1 1/2 lbs. onions cooked gently (sliced) in butter; cook for about 30 minutes in a covered pan. Remove from fire; stir in 2 beaten eggs & 1/4 c. grated parmesan cheese.
Fill crust; bake in moderate oven 20-30 minutes. Crumble cooked bacon on top for garnish. Serve hot or very cold.

Mrs. Roland Peters

HOT CHICKEN SALAD

2 c. chicken, cut in
cubes
1 c. celery, sliced
1/2 c. mayonnaise
1/2 c. mushroom soup
1 T. lemon juice
1 T. instant onion
1/2 c. almonds

Mix all ingredients together and pour into baking dish. Top with 2 cups crushed potato chips mixed with 1/2 c. grated parmesan cheese. Bake at 450° oven for 10 minutes. Serves 6.

Mrs. Robert Wadsworth

HOT TURKEY SANDWICHES

1 1/2 c. cubed turkey
1/2 c. diced green pepper
1/2 c. diced onion
1 c. barbecue sauce
4 slices mild cheese
Hamburger buns

Combine turkey, green pepper, onion & barbecue sauce & simmer 15 minutes. Under broiler melt a slice of cheese on top half of bun, and just slightly toast bottom half. Scoop the turkey mixture on bottom of bun and replace top. Makes 4 sandwiches.

Mrs. Donald Lemish

BAR-B-Q BEEF BURGER'S

1 lb. ground beef
4 lg. onions, chopped
1 green pepper, chopped
1/2 bottle catsup
3/4 jar Picadilly relish
1/2 t. salt
pepper to taste

Brown ground beef; add chopped onions and green pepper. Cover; cook slowly 15 minutes. Add rest of ingredients; season to taste. Cook 15 minutes.

Mrs. Roland Reiche

SLICED TURKEY & ROQUEFORT CHEESE SANDWICH

Toast slice of white bread on both sides: one slice per person. Cover bread with slices of breast of turkey or chicken. Generously spoon on cheese sauce (use cheese soup or rich cheese sauce), and crumble Bleu or Roquefort cheese over top. Heat under broiler until cheese is bubbly. Serve with a crisp salad!

Van Orman-Roberts Hotel

BAR B-Q

3 lbs. shredded (cooked) pork or beef
1 green pepper, chopped fine
1 lge. onion, chopped fine
1 bottle catsup (14 oz.)
1 T. vinegar
1 T. sugar
1/4 t. ginger
1/4 t. allspice
1/4 t. cinnamon
1/4 t. pepper - pinch salt
1 T. dry mustard

Mix all ingredients: Cook 1/2 hour. Serve on buns.

Mrs. James Hinga

DELICIOUS ONION SANDWICHES

Slice one large bermuda onion and place on a large platter. Sprinkle sugar, salt & pepper on each slice & cover with foil; let stand several hours. When ready to make sandwiches; drain all juice and place a slice on a piece of buttered bread. Use a sharp knife and cut through each onion slice so that you will have small pieces of onion. Place 1 t. mayonnaise on onion slice before placing top slice of bread.

Mrs. Art Snider

L. S. AYRES VEGETABLE SANDWICH

1 c. peas
1 c. carrots
1 c. rock celery, diced
1 c. rock tomato, diced
1 t. salt
3/4 c. mayonnaise or Miracle Whip
1/4 c. Durkee's Dressing

Mix well together; serve on whole wheat bread.

L. S. Ayres Tearoom

GAY NINETIES BARBECUE SANDWICHES

1 (8 to 12 lb.) pork loin
1 sm. can pimiento, chopped
1 T. vinegar
2 bottles of catsup
1 sm. head of cabbage
3 to 4 sweet pickles, chopped
salt & pepper
1 1/2 c. water

Roast pork loin allowing 40 to 50 minutes per lb. in a preheated 350° oven. Remove fat and bones as soon as possible after roasting. Cut meat in small 1" slivers and place in roasting pan. Add catsup and water. Simmer at 250° for about 45 min. Stir occasionally. Place barbecue in browned bun and cover top of meat with cabbage mixture. Shred cabbage, add pickles, pimiento and vinegar. Season to taste.

Mrs. Elmer Strasser

TOMATO CLUB SANDWICH

1 large firm tomato
slices of ham, chicken or turkey
Swiss cheese slices
salad dressing
lettuce

Slice tomato into three slices. Place one slice on lettuce on plate; layer slices of meat; place second slice of tomato; place lettuce and swiss cheese; place third slice of tomato; place slices of meat again and pour favorite salad dressing over. (This is a low calorie recipe)

Mrs. James Traynor

RACQUET CLUB SANDWICH

There is something very special about a chicken sandwich, but when it is made this way it becomes a luncheon entree. For 6 persons: make that number of chicken sandwiches, buttering the bread and using generous slices of breast of chicken. Season with salt and pepper. Arrange the sandwiches in a buttered baking dish and mask with 2 cups cream of mushroom soup. Sprinkle with grated parmesan cheese and put into a hot oven (450°) until brown. If preferred, the sandwiches may be cut round, and baked in individual dishes; garnish with crisp bacon or mushroom caps. Serves 6.

Mrs. W. C. Schade

DOUBLE DECKER SANDWICHES

8 hard rolls
butter, softened
8 slices boiled ham or
  2 c. ham salad
8 slices swiss cheese
1/4 c. crumbled Bleu
  cheese

Split the hard rolls in thirds -- carefully slice off tops, then slice rest of roll in half. Spread each cut surface of roll generously with butter. Place ham slice on bottom section of roll, or spread with 1/4 c. ham salad. Top with next section of roll, then a slice of swiss cheese. Sprinkle with 1/2 T. bleu cheese on top of swiss cheese; cover with top of roll. Wrap sandwiches in foil. Refrigerate until needed. Heat over hot coals 15-20 minutes or in oven (425°) . Serve at once.

Mrs. Frank Diebold

CHEESE-EGG SANDWICH

8 slices sandwich bread
4 slices American Cheese
4 eggs
2 1/2 c. milk
1/2 t. dry mustard
pinch of salt

Make 4 cheese sandwiches with crusts cut off. Place in greased baking dish. Sprinkle with a bit of salt. Beat together eggs, milk and mustard; pour this mixture over the sandwiches. Bake at 300° for 45 minutes, or until center is firm. (Note: If recipe is doubled or tripled, allow 1 1/2 hours baking time.)

Mrs. David Meeks

HAMBURGER-STUFFED TOMATOES

6 large tomatoes
salt - 1/4 t. pepper
1 lb. ground beef
1 med. onion, minced
1/2 t. Worcestershire
2 T. butter, melted
1/2 c. soft bread crumbs

Cut tops from tomatoes; scoop out, and reserve pulp. Sprinkle inside of tomatoes with salt, and turn upside down to drain. Meanwhile, cook beef and onion, stirring with fork until meat loses its red color. Add tomato pulp, salt, pepper and Worcestershire to taste. Cook rapidly, uncovered, 5 minutes or until liquid is evaporated, stirring occasionally. Fill tomatoes with mixture; place in decorative casserole; sprinkle buttered bread crumbs over tops. Bake 25 min. in 350° oven.

Mrs. James Traynor

PACK'N CARRY SANDWICHES

Pickled Beef Sandwiches - Chop contents of one 12 oz. can corned beef. Mix well with 1/4 c. chopped sweet pickle and 1/4 c. prepared mustard. Makes 8.

Liverwurst Spread - Mash liverwurst; add minced onion and mayonnaise. Spread on protein bread.

Cream Cheese - Mix cream cheese with a little orange juice. Spread on date - nut bread.

Deviled Ham and Egg - Combine deviled ham and chopped, cooked egg and mayonnaise. Season with lemon juice; or combine deviled ham with sweet pickle relish and mayonnaise.

TO FREEZE SANDWICHES

Sandwiches will keep three weeks. Spread each bread slice with soft butter. Season butter with chili sauce, mustard, seasoned salt, etc. Avoid spreading with mayonnaise or jelly as they will soak in. Fill with favorite meat or salad, just be sure to cut down on the mayonnaise. If egg salad is used, leave out the egg whites. Omit lettuce, celery, tomatoes, etc.; they lose their crispness in freezing; place these in separate plastic bag for lunches. If making quite a few sandwiches, label & date. Thaw 5 to 6 hrs. in the refrigerator - 2 to 3 hrs. at room temperature.

HAM-CHEESE SANDWICH

1/2 lb. boiled ham
1/2 lb. cheddar cheese
1/4 c. sliced onions
2 hard cooked eggs sliced
1/2 c. pimento stuffed olives, sliced thin
3 T. Mayonnaise
1/2 c. chili sauce
12 hot dog buns

Cut ham and cheese in 1/4" cubes combine with sliced onions, hard cooked eggs sliced and olives. Toss together with mayonnaise which has been blended with chili sauce. Mix well. Fill hot dog buns. Wrap in foil twisting ends well. Heat 10 minutes at 400°. Serve right in foil. Can be prepared beforehand. Makes 12.

Mrs. Larry Mauffrey

"HOT" DOGS

MIX TOGETHER
Sauce:
1 c. applesauce
1/2 c. catsup
1/4 c. chili sauce
2 T. brown sugar

2 T. vinegar
1 medium onion, chopped
2 t. dry mustard
Hot dogs

Chop hot dogs coarsly; put all ingredients in saucepan and simmer for 20 minutes. Serve on hard rolls. The number of sandwiches depends on the number of hot dogs used.

Mrs. Kerry Dalton

SUBMARINE SANDWICH

Layer as follows:

1. Bottom: sesame small loaf of bread, buttered
2. Thin layer of spaghetti sauce (Ragu)
3. 1/4 lb. sliced boiled ham & 1/4 lb. sliced provolone
4. 1/4 lb. sliced salami or summer sausage
5. 1/4 lb. sliced provolone (1/2 lb. altogether)
6. Spread thinly with spaghetti sauce
7. 1/4 lb. sliced boiled ham (1/2 lb. altogether)
8. Thin layer of spaghetti sauce
9. Top with top slice of bread loaf, buttered

Wrap in foil, seal edges; heat in hot oven (375°) about 20 minutes. If using Pepperidge Farm brown-and-serve rolls, unwrap foil for 5 minutes at end to brown. Makes 2 rolls.

HERO GRINDER

Start frying peppers in olive oil, then layer:

1. Bottom: half of French loaf of bread, buttered
2. 1/2 lb. sliced bologna or salami (cut to fit)
3. 1/8 lb. swiss cheese sliced; green pepper slices, fried
4. Sprinkle lightly with Italian Dressing
5. 1/4 lb. sliced Pepperoni, Cappacola, boiled ham or salami (your preference)
6. 1 large tomato, sliced; green pepper slices
7. Sprinkle lightly with Italian Dressing
8. 1/8 lb. swiss cheese sliced & lettuce
9. Top slice of loaf of bread, buttered

Ingredients needed: 3/4 lb. various sliced meats; 1/4 lb. swiss cheese sliced; 1 tomato; 2 peppers; 1 loaf French bread or individual submarine buns. Slice; serve cold. Makes 6 large servings or 4 small loaves.

Mrs. James Traynor

Fish

SEAFOOD ORIENTALE

1 pkg. frozen crabmeat
2 c. or more cooked shrimp
1 pint Hellmann's mayonnaise
2 c. diced celery
1 med. onion - finely chopped
4 hard boiled eggs - cubed
1 c. sliced, raw mushrooms
1 t. salt
1 can water chestnuts-sliced
1/2 c. slivered almonds sauteed with 1/4 c. Pepperidge Farm stuffing.

Combine all ingredients except almonds and the stuffing. Transfer to greased casserole. Top with almonds and stuffing. Bake at 350° for 30 min. Makes 8 servings and is an excellent "buffet party" dish.

Mrs. John B. Beasley

RIBBON OYSTER SCALLOP

2 cans condensed frozen oyster stew
2 cans (7 oz. each) raw oysters
1-3 oz. can sliced mushrooms
2 c. crushed oyster crackers
few drops red pepper
2 T. chopped parsley
2 T. butter

Heat oyster stew very slowly until thawed. Lift out oysters. Set aside. Drain liquid from canned oysters & mushrooms into stew; heat just to boiling. Stir in 1 1/2 c. crushed oyster crackers. Heat, stirring constantly, for 3 min. or until thickened. Remove from heat. Stir in red pepper, oysters & mushrooms. Spoon into 1 1/2 qt. casserole; sprinkle with parsley. Melt butter; mix in balance of crackers & use to top casserole. Bake 10 min. at 425°. Makes 8 servings.

Mrs. Jane Tucco

MARYLAND CRAB IMPERIAL

4 c. frozen or fresh crabmeat (canned not recommended)
2/3 c. Hellmann's mayonnaise
4 oz. chopped pimiento
2 T. Worcestershire sauce
1/2 c. butter
1/2 c. cooking sherry
salt and pepper to your taste
bread crumbs

Mix all of the above ingredients together. Season to your family's liking. Pack into 4 large shells or 8 smaller ramekins. Sprinkle fine bread crumbs on top & dot with lots of butter. Bake 375° oven about 20 min. or broil until lightly browned.

Mrs. Kenneth J. Brown, Jr.

DEVILED CRABMEAT

2-7 1/2 oz. can crabmeat
1 T. lemon juice
1/2 c. chopped celery
1/8 c. chopped green pepper
1/4 t. salt
Dash cayenne
1 t. Worcestershire sauce
Dash black pepper
1 t. grated onion
Enough mayonnaise to moisten

Mix above ingredients with mayonnaise until well coated. Fill buttered casserole and cover with buttered crumbs. Bake 15-20 min. at 350° or until delicately brown on top. Family or company fare for four.

Mrs. Walter Tanner

FILET OF SOLE WITH SPINACH

In a skillet melt 2 T. butter. Add white wine to a depth of 1/2 inch and salt and pepper to taste. Heat the mixture to the boiling point. Arrange 4 filets of sole in the wine mixture and poach them gently, spooning the liquid over them, for about 5 min. or until they flake easily when tested with a fork.

Wash 1 lb. fresh spinach; cook it in the water that clings to the leaves. Drain thoroughly. Prepare Bechamel Sauce.

BECHAMEL SAUCE

In a sauce pan saute 1 T. finely chopped onion in 2 T. butter until it is soft. Add 2 T. flour. Mix well & cook the roux slowly - stirring constantly until it just starts to turn golden. Gradually add 3 c. scalded milk & cook the mixture, stirring vigorously with a wire whisk until it is thick & smooth. Add 1/4 t. salt, 3 white peppercorns, a sprig of parsley and a tiny pinch of nutmeg. Cook the sauce slowly, stirring frequently, for about 30 min., or until it is reduced by 1/3 in volume. Strain through a fine sieve. Makes 2 cups.

Spread half the sauce in the bottom of a buttered, oven-proof baking dish. Arrange the fish on it. Spread the cooked spinach on the fish filets. Pour the rest of the sauce over the top and sprinkle liberally with grated Parmesan cheese. Bake your casserole at 350° for 15-20 min. or until it is heated through and the top is brown and bubbly. Serves 4.

Mrs. John C. Banta

BAKED STUFFED FILET OF SOLE

1 pkg. filet of sole
Pepperidge Farm Dressing
1 stick butter
salt and pepper
Chili pepper
1 can Cream of Mushroom soup
1/4 c. sherry
Parmesan Cheese

Defrost filet of sole. Wash in cold water and dry well. Roll fine some Pepperidge Farm dressing. Add butter, salt & pepper to taste & a bit of chili powder. Spread this mixture on each filet. Roll it up & fasten securely with a tooth pick. Place these rolls closely together, seam side down, in a buttered baking dish. Pour over the Cream of Mushroom Soup which has been diluted with 1/4 c. of sherry. Sprinkle liberally with Parmesan Cheese. Bake, uncovered, at 350° for 40 min. A company fish entree for 4.

Mrs. Joseph Finneran

LOBSTER CURRY

3 T. flour
3 t. salt
1/2 t. curry powder
1/4 t. paprika
1 1/2 c. milk
1/4 c. butter
1/4 c. cream
1-3 oz. pkg. Philadelphia cream cheese
1/2 c. bread crumbs

Boil 2 pkgs. frozen lobster tails per pkg. directions. Cut meat into bite-sized chunks. Make a white sauce of butter, salt, flour & milk. Add curry powder & paprika. Mix together the cream & cream cheese until smooth. Add this mixture to white sauce. Gently fold in lobster. Put in casserole. Top with crumbs. Bake 15-20 min. at 350°. Serve immediately. For a party flair, put in individual shells & garnish with parsley.

Mrs. Francis E. Stout

SHRIMP RISOTTO

6 T. butter
1 lb. fresh shrimp
1/2 sm. onion, grated
1/2 c. mushrooms chopped
1/2 lemon
1 T. flour, sifted
parsley for garnish
3 T. tomato paste
1 c. heavy cream
6 drops Worcestershire
1 t. salt
few grains cayenne
4 c. cooked rice
1/2 c. chopped ripe olives

Melt 4 T. butter in heavy skillet over med. heat. Cut shrimp in half, lengthwise, add to skillet; stir for 3 min.; remove & keep warm. Melt 2 T. butter in skillet. Add onion & mushrooms (sprinkled with lemon juice.) Stir over med. heat for 3 min. Remove from heat. Stir in flour & tomato paste. Add cream gradually, stirring constantly. Add salt, cayenne & Worcestershire. Return skillet to med. heat. Stir until comes to a boil & thickens. Add shrimp. Stir until well heated. Serve with rice, garnished with parsley & ripe olives. Serves 4-6.

Mrs. Morton S. Roth

SHRIMP de JONGHE

1 c. butter melted
2 cloves garlic, minced
1/3 c. parsley, chopped
1/2 t. paprika
dash cayenne pepper
2/3 c. cooking sherry
2 c. soft bread or crushed Ritz crumbs
4 lb. shrimp, cooked & cleaned

Melt butter; add next five ingredients. Mix. Add crumbs; toss lightly. Place in shells or in 11x7x1 1/2" casserole. Spoon butter mixture over top. Bake at 325° for 20-25 min. or until brown. Top with more parsley. Wow for 6-8!

Mrs. Ben Hertz

PARTY SHRIMP PIE

3 lb. raw shrimp
  cleaned
1 c. white wine
1 bay leaf
pinch thyme
salt, pepper
1 onion, diced
1/2 c. butter
1/2 c. flour
1 qt. milk
1 c. light cream
curry powder
1 c. pitted ripe olives
1/2 c. blanched almonds
1 c. sliced water
  chestnuts

Put shrimp in large pot with white wine, bay leaf, thyme, 1 T. salt, onion and just enough boiling water to cover. Simmer 5 min. and allow shrimp to cool in the liquor. Make a roux with the butter and flour. Add 2 cups of the strained shrimp liquor, milk and cream - season with salt, pepper and a dash of curry powder. Cook until thickened. Add shrimp, olives, water chestnuts and almonds. Put in a large baking pan - 10x14x3". Cover with rich pastry (recipe below and slash the top in several places. Bake at 375° until pie is brown. Be ready for compliments from 12 hungry guests.

RICH PASTRY FOR SHRIMP PIE

3 c. flour
1 c. butter, room temp.

Blend flour and butter with pastry blender until it resembles coarse salt. Add just enough cold water (about 1 1/2 c.) to hold the dough together. Chill. Roll the pastry between two sheets of waxed paper into rectangular shape to cover top of your 10x14x3" casserole.

Mrs. Henry M. Harper

SALMON STEAKS TERIYAKI

4 salmon steaks (about 1 1/2 lbs.)	2 T. soy sauce
1/4 c. Mazola	1/2 t. dry mustard
2 T. lemon juice	1/2 t. ground ginger
	1/8 t. garlic powder

Place salmon steaks in shallow pan. Combine oil, lemon juice, soy sauce, dry mustard, ginger and garlic powder; pour over steaks. Let stand at room temp. for 1 hr., turning once. Drain, reserving marinade. Place steaks on broiler pan. Broil 3 inches from heat for 5 min.; turn and brush again. Broil 5 min. more. Serves four.

Mrs. Edward F. Keever

SUPERMAN SALMON STEAKS

4 salmon steaks (thawed)
2 green onions, sliced
cooking oil
1 T. butter
1 c. soft bread crumbs
1-4 oz. pkg. Blue cheese

Place steaks in well-oiled baking pan. Brush lightly with oil. In small skillet, cook onions in butter until tender. Mix with bread crumbs. Spread mixture evenly over steaks. Bake at 350° for 25-30 min. or until fish flakes easily when tested with a fork. Remove from oven; turn off heat. Crumble cheese over steaks. Return to oven for 1 min. or until cheese begins to melt. Serve immediately to four people.

Miss Kathleen Meehan

RED SNAPPER a la DELAWARE COUNTRY CLUB

Carefully remove skin from red snapper filets. Preheat oven to 400°. Butter broiler pan and place filets; bake approx. 20-25 min. (varies with thickness of filets). Remove filets; put on broiler rack. Coat tops evenly with softened butter. Sprinkle on lemon juice and paprika. Broil until lightly browned. Serve with melted butter and slivered almonds, lightly sauteed in butter. Top with a lemon wedge.

Chef Bill Tucker Via Mrs. Jack Norris

SNAPPER ROLLS ELEGANTE

1/4 c. chopped onion
4 T. butter
1/2 c. mushrooms, chopped
1-7 1/2 oz. can crab, drained
1/2 c. crushed saltines
2 T. snipped parsley
Dash pepper
2 lb. red snapper filets, skinned

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3 T. butter
3 T. flour
milk
1/2 t. paprika
1/3 c. dry white wine
1 c. shredded Swiss cheese

In skillet, cook onion in butter until tender. Drain mushrooms, save liquid. Stir mushrooms into skillet with crab, crumbs, parsley & pepper. Spread mixture over filets. Roll each filet, securing with tooth picks. Place, seam side down, in shallow 2 qt. casserole. Melt remaining butter; blend in flour. Add enough milk to mushroom liquid to make 1 1/2 c. Add wine to pan; cook & stir until thick & bubbly. Pour over filets. Bake 25 minutes at 400°. Sprinkle with cheese & paprika. Return to oven & bake approximately 10 min. more.

Mrs. Robert Miller

CHOPSTICK TUNA

1 can mushroom soup
1/4 c. water
1-3 oz. can chow mein noodles
1-6 1/2 oz. can tuna
1 c. diced celery
1/2 c. salted cashews
1/4 c. chopped onions
dash of pepper

Combine soup and water. Add 1 c. of the noodles, the tuna, celery, cashews, onion and pepper. Toss lightly just to mix. Sprinkle remaining noodles over the top. Bake at 375° for 15 min. Perfect for 4.

Mrs. Robert Pickerill

TUNA-MACARONI CASSEROLE

3 T. chopped onion
3 T. butter
1 can Cream of Celery Soup
1 c. milk
1 family size can tuna
1/2 t. salt
1/8 t. celery seed
1 1/2 c. sharp cheddar cheese
1 1/2 c. elbow macaroni (uncooked)

Chop onion & saute in butter. Stir in soup & milk mixture. Fold in tuna, salt & celery seed. Chop the cheddar cheese coarsely & add half of the amount to the above mixture. Cook macaroni & drain (macaroni shells make an interesting variation to the usual elbow variety.) Add macaroni to other ingredients. Stir well so that it is well coated. Pour into greased 2 qt. casserole & top with rest of chopped cheese. Bake at 350° for 20-25 min. Family fare with a flourish for 6.

Mrs. Leonard S. Sowar

TUNA AND CELERY SOUFFLE

4 1/2 T. min. Tapioca
1 1/4 t. salt
1/8 T. pepper
1 c. finely cut celery
2 c. milk
1 c. flaked tuna
3 egg yolks, beaten until thick
3 egg whites, beaten stiffly

Combine tapioca, salt, pepper, celery and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point and cook 5 min., stirring frequently. Add tuna. Remove from boiling water. Let cool while beating eggs. Add egg yolks and mix. Fold in egg whites. Turn into greased baking dish. Place in pan of water. Bake in moderate oven 50-60 min. or until souffle is firm. Serve to 4 at once.

Mrs. W. Eugene Gibson

MOTHERS PRIZE TUNA CASSEROLE

1 can tuna, flaked
juice of 1/2 lemon
1 c. chopped celery
1 c. cooked rice
1 small onion, minced
1/2 c. diced green pepper
1 egg, well beaten
1/2 t. salt
1 can Cream of Celery Soup
1 c. coarse bread crumbs
1/4 c. melted butter

Mix all ingredients except the bread crumbs and the butter. Turn into a shallow baking dish. Top with buttered crumbs and bake for 30 minutes at 350°. Always a family favorite for four.

Mrs. Joseph H. Broderick

TUNA TETRAZZINI

6 T. chopped onion
2 T. Mazola oil
2 cans Cream of Mushroom Soup
1 can water
1/4 c. grated Parmesan cheese
2 - 6 1/2 oz. cans tuna
1/3 c. ripe olives
chopped parsley
2 t. lemon juice
1/2 t. marjoram
1/2 t. thyme
1/2 t. oregano
1/2 lb. spaghetti
salt & pepper

Saute onions in Mazola until golden. Add mushroom soup, the can of water & cheese. Add flaked tuna and the olives to sauce. Mix together well and heat. Do not crumble tuna too much when mixing. Add seasonings. Cook spaghetti; drain; mix with sauce and pour into one flat, 2 qt. greased casserole. Cover top with more Parmesan Cheese. Bake until bubbling at 300° - about 30 min. Makes 6 servings and freezes very well.

Mrs. Florence Dailey

TUNA TOMATO CASSEROLE

1 - 6 1/2 oz. can tuna
1/4 c. chopped onion
1 t. salt
1/2 c. sliced ripe olives
1/2 c. grated American cheese
1 can tomato soup
1/2 c. milk
1 1/2 c. cooked noodles

Combine tuna, onion, salt, ripe olives, soup and milk. Place over 1 cup noodles in greased casserole. Cover with remaining 1/2 c. noodles. Sprinkle with cheese. Bake 30 min. at 325°. A children's special for a new tuna twist. Makes 4 ample servings.

Mrs. William Emerson

FISH STICKS POLYNESIAN

1/3 c. sugar	2 T. vinegar
2 T. cornstarch	1 1/2 c. cooked rice
1-3/4 c. pineapple chunks	1 pkg. frozen peas, thawed
2 T. soy sauce	1-8 oz. pkg. frozen fried fish sticks (breaded)
1 veg. bouillon cube	
1/4 t. salt	

In medium saucepan, combine sugar & cornstarch. Drain pineapple, reserving 2/3 c. syrup. Gradually stir reserved syrup into saucepan. Add soy, bouillon cube & salt. Cook & stir until thickened & bubbly. Remove from heat; stir in vinegar. Combine cooked rice, thawed peas & pineapple. Stir sauce into rice mixture. Put in 1 qt. baking dish. Arrange fish sticks atop rice mixture. Bake at 350° for 25-30 min. A surprise treat for 4.

Mrs. Harland J. Whiteman

FISH FILETS IN SOUR CREAM

1 lb. fish	1 T. chopped parsley
salt & pepper	1 T. lemon juice
1 c. sour cream	1/4 t. dry mustard
2 T. finely chopped dill pickle, minced onion, & green pepper	1/4 t. sweet basil
	paprika

Arrange fish in buttered baking dish. Add salt & pepper to taste. Combine sour cream, pickle, and basil. Sprinkle with paprika. Bake at 375° for 20-25 min. for a quick, hearty main course for 4.

Mrs. William T. Lacey

Poultry

BILL'S FAMOUS BARBECUE SAUCE

1/2 lb. butter or oleo
1 pt. salad oil
1 pt. vinegar
1 minced onion
2 T. catsup
3 t. salt
1 t. black pepper
1 t. red pepper
2 T. Hot sauce
Juice 3 lemons
1 lemon rind, grated

Mix and cook to boil. Let simmer for 15 minutes. Baste broiling chickens at 15 to 20 minute intervals. Excellent sauce for leg of lamb roasts.

Mr. William Connor

EASY CHICKEN DIVAN

2 (10oz.) pkgs. frozen broccoli or 2 bunches
2 c. sliced cooked chicken or 3 chicken breasts cooked and boned
2 cans cream of chicken soup
1 c. mayonnaise
1/2 t. curry powder
1/2 c. soft bread crumbs
1/2 c. shredded sharp processed American cheese
1 t. lemon juice
1 T. butter, melted

Cook broccoli; arrange in 11 1/2 x 7 1/2 x 1 1/2" dish. Place chicken on top. Combine soup, mayonnaise, curry powder, lemon juice; pour over chicken. Sprinkle the cheese over all, then top with buttered bread crumbs. Bake in 350° oven for 25-30 minutes. Serves 6-8.

Fran Garling

Hint: Soak chicken in buttermilk overnight before frying. It makes it more tender.

COUNTRY CAPTAIN

1/2 c. shortening
1 frying chicken, cut up
1/2 t. salt
1/8 t. pepper
1/4 c. flour
1 1/2 t. bacon or butter fat
1 sm. onion thinly sliced
1 sm. green pepper, thinly sliced
1 garlic clove, crushed
1/4 c. chopped celery
2 1/2 c. canned tomatoes
1/2 t. salt
1/4 t. ground white pepper
1/2 t. crumbled dried thyme
1/2 t. curry powder
1 t. chopped parsley
1/2 c. currants
slivered almonds

Melt 1/2 c. shortening in large skillet. Wash chicken and pat dry. Sprinkle with 1/2 t. salt & 1/8 t. pepper. Shake chicken a few pieces at a time in the flour to coat and then tap off excess. Fry chicken in hot shortening until golden brown. Melt bacon fat in skillet and saute onion, pepper, garlic, and celery until brown. Add tomatoes and cook for 10 min. longer. Add salt, white pepper, crumbled thyme, curry powder, chopped parsley, currants and simmer for 5 more minutes. Place chicken pieces in pan with sauce, cover and simmer for 45 min. to an hour or until chicken is tender. Serve with rice and sprinkle with slivered almonds and additional currants if desired.

Mrs. Edward Wiza

APRICOT CHICKEN

Fill boneless rolled chicken breasts with strips of dried apricot and pat of butter. Fold over, salt and flour, dip in beaten egg, roll in Pepperridge Farm dressing bread. Add pat of butter on top and bake 45 minutes. 375°.

Mrs. Norris Floyd

CHICKEN IN WHITE WINE

1/4 c. salad oil
1/2 lb. sm. white onions, peeled
1 clove garlic, finely chopped
3 lb. broiler-fryer, cut up
2 T. flour
1 c. dry white wine
1 T. brandy
1 t. salt
1/8 t. pepper
1 t. dry thyme leaves
2 T. finely chopped parsley
1/4 lb. fresh mushrooms sliced; or 1 can (3 oz) sliced mushrooms, drained

In large, heavy skillet or Dutch oven with tight-fitting cover, slowly heat salad oil. In this, saute onions, & set aside. Add chicken; saute until browned on all sides. Remove skillet from heat. Remove chicken and set aside. Drain all but 2 T. fat from skillet. Stir in flour until smooth. Gradually stir in wine. Add brandy, salt, pepper, thyme and 2 T. thinly chopped parsley, along with chicken and onions; simmer covered 30 minutes or until chicken is almost tender. Add mushrooms; simmer covered 10 minutes. To serve put chicken with sauce on a warm platter and sprinkle with parsley.

Mrs. Paul Garhart
Rio Piedres, Puerto Rico

CHICKEN MARINADE

1/4 c. dry vermouth
1/4 c. soy sauce
2 T. oil
1/2 t. dry mustard
Garlic salt
lemon pepper

This is enough marinade for one chicken. Broil and baste.

Mrs. Jean Ashburn

BLANCHE'S LEMON CHICKEN

- 1 browned chicken
- 2 cloves garlic, chopped
- 1/2 t. salt
- 1/2 c. oil
- 1 onion, chopped
- 1/2 t. black pepper
- 1/2 t. thyme
- 1 pkg. blanched almonds
- 1/2 c. lemon juice

Saute chicken in oil. Brown onions, garlic & almonds. Add other ingredients and simmer. Pour over browned chicken. Use covered dish or cover tightly with foil. Cook at 350° for 70 minutes.

Dr. Alice Nichols

CHICKEN ASPARAGUS BAKE

- 1 lb. fresh asparagus
- 5 T. margarine
- 5 T. flour
- 1 1/2 c. chicken broth
- 2 T. butter or margarine, melted
- 2 T. snipped parsley
- 1 6 oz. can sliced mus
  rooms, drained
- 2 large chicken breast
  cooked and sliced
- 1/4 c. dry bread crumb
- 2 T. slivered almonds, toasted

Cook asparagus spears covered in small amount boiling salted water 10-15 minutes, drain. Melt 5 T. margarine, blend in flour. Add chicken broth, cook and stir until mix is thickened and bubbly. Add mushrooms & dash of pepper. Place chicken in bottom of 10 x 6 1/2" baking dish. Drizzle with 1/2 mushroom sauce. Arrange asparagus spears atop sauce. Pour on remaining sauce. Combine crumbs, parsley, and almonds & melted butter. Sprinkle atop casserole. Bake at 375° for 20 minutes. Serves 4.

Mrs. Robert Leslie

CHICKEN CANZANESE

1-3 lb. chicken cut into pieces	1 hot red pepper, broken and seeded (optional)
salt	1/2 inch thick slice prosciutto (about 1/4 lb.) or pastrami
2 whole sage leaves	1/2 c. dry white wine
2 bay leaves	1/4 c. water
6 whole cloves	12 peppercorns, crushed
1 clove garlic, sliced lengthwise	
2 sprigs of fresh rosemary or 1/2 t. dried	

Place the chicken pieces in a mixing bowl and add cold water to cover and salt to taste. Let stand one hour. Drain and pat dry. Arrange the chicken pieces in one layer in a skillet and add the sage, bay leaves, garlic, cloves, rosemary, peppercorns and red pepper. Cut the prosciutto into small cubes and sprinkle it over the chicken. Add the wine and water. Do not add salt, since the prosciutto will season the dish. Cover and simmer 40 minutes. Uncover and cook briefly over high heat until sauce is reduced slightly. Serves 4.

Mrs. Phillip Ball

ST. VALENTINE'S DAY SPECIAL

butter	salt
lemon	pepper
1/4 c. currant jelly	3 T. brandy
1 can pitted red Bing cherries	

Broil chicken breasts, baste with butter, lemon, salt, and pepper. Make Jubliee sauce. Cook the cherries, jelly, and brandy until thick, and pour over the chicken.

Mrs. John Marhoefer
Glenview, Illinois

HAWAIIAN DINNER

6 chicken breasts
Sauce:
1/2 pt. coffee cream
1 pt. milk
curry powder

Cooked Rice
Almonds
Coconut
English Chutney

Skin chicken and roast in oven in covered pan at 350° until tender. Remove meat from bones, cut in small pieces, and put into sauce. Place rice on plate, cover with chicken mixture, then sprinkle with coconut and slivered almonds. English Chutney should be served with this dish. Serves 8.

Mrs. Milton Gustafson

CHICKEN TETTRAZZINI WITH GREEN NOODLES

Preheat oven to 375°
2 to 3 cups shredded chicken
1/2 lb. cooked green noodles
3/4 lb. sauteed fresh mushrooms
1/2 c. blanched slivered almonds
3 T. dry white wine

Sauce:
3 T. butter or chicken fat
2 T. flour
2 c. chicken broth
seasoning
1 c. whipping cream

Cut meat from bones of boiled chicken. Add to this mushrooms and almonds. Make the sauce from the above ingredients. Remove from heat and stir in heated whipping cream and white wine. Add half sauce to noodles and half sauce to chicken. Place noodles in greased baking dish; make hole in center place chicken in it. Sprinkle the top with grated Parmesan cheese. Bake until lightly browned.

Miss Gloria Gooden

CHICKEN SPAGHETTI

1 large hen
1 lb. spaghetti
2 large onions
2 T. olive oil
Seasonings:
worcestershire sauce
and cayenne pepper
1/2 lb. grated sharp cheese
1 can tomato paste
1/3 c. chopped stuffed green olives
4 chopped hard - cooked eggs
2 cans mushroom soup

Boil hen until tender; bone and dice. Cook spaghetti in chicken broth. Brown onions in olive oil and add soup and tomato paste; then add olives and eggs. Season slightly. Add spaghetti and chicken. Simmer until blended. Add grated cheese just before serving.

Mrs. I. S. Hostetter

CHICKEN AND DRIED BEEF

4 breasts of chicken
8 slices of bacon
1 sm. jar dried beef
1 can cream of mushroom soup
1/2 pt. sour cream

Wrap 1 slice half cooked bacon around each 1/2 breast (1/2 breast per serving). In greased casserole, spread small jar of shredded dried beef. On top of this place the chicken breasts side by side. Cover with 1 can mushroom soup which has been mixed with sour cream. Bake at 270° for 3 hours uncovered.

Mrs. David Meeks

VERMONT CHICKEN PIE

1 5# stewing hen
2 T. salt
3 celery stalks
1 medium onion
3-1/4 c. chicken stock
3/4 c. milk
2 T. butter
4 T. chicken fat
6 T. flour
1 T. salt
3/8 t. pepper
Your own personal pastry recipe for top

Place chicken in large kettle and cover with cold water. Add salt, celery, onion and bring to boil and simmer until tender 2 1/2 to 3 hrs. Let chicken stand in broth until cold. Remove chicken from broth, drain, bone, and cut meat into desired pieces. Lay meat in 2 qt. casserole. Remove fat, measure stock for gravy and place 3 1/4 c. stock in pan or large frying pan. Add milk and bring to boiling point. Make a roux of butter, chicken fat and flour. Add to chicken broth. Cook thoroughly and add salt and pepper. Pour over chicken in casserole. Place in hot oven (450°). When gravy begins to bubble around edges, place individual biscuits on top. Continue baking 15-20 minutes.

Mrs. Guy Sparks

CHICKEN JUBILEE

1 cut up fryer
salt and pepper
1 8 oz. bottle Kraft Sweet and Sour Dressing
2 c. (1 lb.) peach slices, drained
1 med. onion, sliced
1/2 c. chili sauce
2 c. (1 lb.) can dark sweet cherries, drained

Broil chicken until browned. Combine rest of ingredients, pour over chicken and bake at 325° 1 hr., covered, or until tender.

Mrs. Antonio Ruocco
Rome, Italy

HOT CHICKEN CASSEROLE

salt and pepper
1/4 c. butter
2 lbs. chicken breasts, cut in half
1/2 c. cooked ham, diced
1/4 lb. mushrooms, diced
1 No. 2 can tiny new potatoes

Cream Sauce:
3 T. butter
4 T. flour
2 c. cream
1 c. dry white wine
1/4 lb. green grapes

Brown chicken, season with salt and pepper in 1/4 c. butter. Put in deep casserole; brown potatoes in same pan. Place on top of chicken then add ham and mushrooms. Make cream sauce of other ingredients, add wine stirring constantly, cook until smooth and thickened. Pour over contents of casserole. Cover and bake in 350° for 1 1/2 hrs. or until chicken is tender. Add grapes and bake 10 minutes longer.

Mrs. Earl Smith

"CROCKED ROCK"

Defrost game hens and rinse with water and dry inside and out. You may stuff these birds or not according to your preference. Place in oven proof container 1 bird for each person. Heat in saucepan 1/2 cup Cointreau and 1/2 cup brandy and drain a small can mandarin orange sections and add. Baste the birds with this mixture at 15 minute intervals in a 350° oven for 1 hour or until done. Add more Cointreau and brandy to mixture and more oranges if necessary, heat, and serve in gravy boat to pass with the hens as additional sauce.

Mrs. Robert J. Rose

DUCK A LA GOLDBERG

1 duck quartered, usually frozen
1 7 oz. bottle gingerale
1 c. packed brown sugar
1 sm. can frozen orange juice
1 sm. can Mandarin oranges, drained
1/2 c. chuck style almonds

Prick skin of duck well with two tined fork. Place skin side up on roasting rack in 250° oven for 2 1/2 hours. Meanwhile put concentrated orange juice, gingerale, brown sugar and giblets in pan and simmer until thickened, about 1 hour, then throw away giblets. Place duck in roasting pan, pour glaze over duck and return to 250° oven for 2 hours. Baste duck repeatedly with glaze. Last 1/2 hour add oranges and almonds. Serve with wild rice.

Mrs. David Risk

JAPANESE FRIED CHICKEN

2 raw chicken breasts, boned
1 T. sake
1 T. soy sauce
4 green peppers
oil
1/2 t. salt
1/8 t. pepper
1/8 t. MSG
Cornstarch

Slice chicken into thin pieces so that it can be eaten without cutting. Mix sake and soy sauce and marinate chicken in this for about 30 min. Cut peppers into halves. Heat oil. Cover chicken with corn starch. Fry chicken in hot oil until tender. Drain, then fry green peppers until soft. Drain. Sprinkle chicken and green peppers with salt, pepper, and MSG.

Miss Helen Hanrahan

MUSHROOM WITH RICE STUFFING FOR FOWL OR CHOPS

1 lb. Italian style sausage
3 c. finely chopped celery
8 c. cooked white rice
1 6 oz. can mushroom pieces, drained
1 c. chopped onion
1 t. salt
1/4 t. pepper
1 t. dried rosemary leaves

Cook sausage in skillet. Remove sausage from skillet with slotted spoon. Leave 2 T. drippings in skillet to saute onions & celery until tender. Remove from heat, add mushrooms, salt, pepper, & rosemary. Combine sausage with rice. Stuff fowl or put in baking dish and place pork chops on top or just serve as casserole with pork chops.

Mrs. Oliver Bumb

CHICKEN AMBASSADOR

Preheat oven 325°
3 fryers, quartered
2 T. salt
1/2 t. poultry seasoning
1/3 c. melted butter
garlic salt or salt and garlic
2 10 oz. cans artichoke hearts
1 can consomme (10 1/2 oz.)
1/2 c. sherry
1/2 lb. mushrooms

Season fryers with salt and poultry seasoning. Place in roaster, skin side up. Baste with melted butter and consomme. Bake for 1 hour basting every 20 minutes.
Add sherry and bake half hour longer, using pan drippings for basting. Meanwhile, saute mushrooms and artichokes lightly. When ready to serve, combine drippings, mushrooms and artichokes. Serve over chicken on platter.

Mrs. Bernard Freund

PHEASANT IN WHITE WINE

Stuff pheasant lightly with:
2 stalks celery cut in 1" pieces
2 slices onion
Pheasant liver
3 minced shallots or green onions
Tart apple slices

Lace tightly. Saute pheasant in 6 T. butter 15 min. until brown on all sides. Pour 2 oz. warm brandy over top and blaze. Transfer bird to oven casserole and keep hot.
To skillet, in which pheasant has been browned, add 1/2 c. rich chicken stock and 1 c. dry white wine and simmer few minutes. Pour over pheasant, cover casserole tightly. Bake at 400° for 40 min. (Longer if bird is older.)
Before serving, pour 1 c. hot heavy cream, seasoned, over pheasant. Garnish with watercress, serve with wild rice and currant jelly.

Mrs. W. C. Schade

STUFFING: CORN BALLS

1/2 c. chopped onion
1 c. chopped celery
Add:
13 oz. can creamed corn
1 c. water
8 oz. pkg. of bread stuffing
1 t. salt
1 1/4 t. pepper
3 beaten egg yolks

Add the corn mixture to the stuffing and then fold in the egg yolks. Shape into 18 balls and place in baking pan. Pour half cup melted butter over balls. Bake 15 minutes at 375°.

Mrs. Oliver Bumb

ROAST TURKEY IN A BROWN PAPER SACK

Preheat oven 325°.
Use a fully thawed turkey. Salt the cavities and rub the exterior of the bird with softened margarine or butter. Stuff the neck and main cavities with dressing, allowing about 1 1/2 cups per pound of dressed turkey. Then close the cavities with skewers. (I use large safety pins as they do a neat job and are easy to remove.) Slide the turkey into a large strong brown paper grocery bag. If the bird is large you will need help. Twist the end of the bag closed and tie securely with string. Place breast side up on rack in broiler pan. Put in oven.
Allow 20 minutes per pound for bird over 12 pounds and 25 minutes per pound for smaller birds. Time carefully! Don't peek: don't baste. When the time is up, lift broiler pan, bagged turkey and all to the top of the range. Some of the juices may have seeped through but a large amount will remain in the bag, so be careful how you open it to keep the juices in the pan. Slide the turkey on a heated platter and allow to cool 15 to 30 minutes before carving.

Mrs. Karl Benkeser

CHICKEN VERMOUTH

3/4 c. dry vermouth	2 T. water
1/4 c. soy sauce	1/4 t. Oregano
1/4 c. salad oil	1 T. brown sugar
8 large pieces boned chicken	

Combine all above ingredients except chicken and mix. Arrange chicken in shallow Pyrex dish and pour on sauce. Cover and bake at 375° for 1 1/2 hrs. or until tender. Serves 8.

Mrs. L. Jack Stough

CHICKEN AND RICE

6 chicken breasts, skinned
1 can cream of celery soup
1 can cream of chicken soup
2/3 c. water
1 7 oz. box Minute Rice
1 pkg. Lipton onion soup mix

Mix together, celery and chicken soup, water and rice. Place in buttered casserole. Lay chicken on top. Sprinkle onion soup mix over chicken. Seal casserole tightly with foil. Bake 2 hours at 375°. Remove foil. Bake 15 minutes longer.

Mrs. Marshall Hanley

FIESTA PIE

3 jars Derby beef tamales
3 c. cooked chicken or left over turkey
1 pkg. frozen corn or 1 can corn
2 c. whole tomatoes, drained
1 can ripe, pitted, black olives, sliced and drained
1 pkg. Lawry's enchilada sauce mix
1 t. Worcestershire sauce
1 c. chicken broth
1 c. grated cheese, sharp

Mix tamales with corn, cheese, tomatoes, olives, and chicken. Add seasonings to broth. Place in 4 qt. buttered casserole. Dot with butter. Pour broth over. Bake at 300° for 1 hour. Top with more cheese and bake until brown.

Mrs. John G. Marhoefer

SALLY'S BARBECUE

1 onion coarsely chopped
2 T. fat
1/2 c. finely cut celery
2 T. vinegar
2 T. brown sugar
1-1 1/2 c. catsup
3 T. Worcestershire
1/2 t. mustard
1 c. water
2 T. paprika
1/4 c. lemon juice

Brown chicken as you would for frying. Put aside in broiler pan. Brown onion and celery in chicken drippings. Combine other ingredients with onion and celery and pour over chicken. Bake at 400° for 1 hour or until tender.

Mrs. William H. Smith

CHICKEN BREASTS WITH PORK

8 whole chicken breasts (skinned and boned)
8 thin slices of boiled ham
1# sausage (diced into 8 parts)

On chicken breasts spread 1 part sausage. Place ham slice on top. Roll chicken breasts around filling and hold in place with tooth picks.

Combine:
4 T. flour
1/2 t. salt
1/8 t. pepper
1/2 t. paprika

Coat chicken with above mixture and brown. After browning place in baking dish and pour 1 can undiluted cream of chicken soup over all. Bake at 350° for 45 minutes or until tender. After arranging on platter remove toothpicks and garnish with parsley.

Mrs. Oliver Bumb

PAELLA

3 (3 to 5 lb.) chickens
2 onions, chopped
Oregano to taste
Garlic to taste
1 T. salt

Cook the chickens in the above ingredients in enough water to cover. Save the chicken stock to make eight cups you'll need later. Remove meat from skin and bones, cut into 1-1 1/2 inch pieces.

Heat in casserole:
4 T. olive oil
4 c. raw rice
2 cloves of garlic
2 onions, peeled and chopped

Cook the above ingredients until brown. Add the following ingredients:

8 c. chicken broth
3/4 t. saffron
3 lb. frozen shrimp
salt
30 oz. frozen peas

Mix well and steam in covered pan until liquid is absorbed, about 20 minutes. Mix well again. Add chicken and 3 cups cubed, cooked ham (add this with rice if it is not pre-cooked). Cook 2 lb. frozen soft shell clams according to directions on bags and remove from shells. Arrange meat, seafood mixture in serving dishes. Decorate with:

3 cans sliced pimento
24 whole ripe olives
clams

Use clam shells around edge of dish. Serves 24.

Mrs. Williams Bruns

Meats & Meat Sauces

ROAST BEEF TENDER A'LA ROSEMARY

- 1 whole beef tenderloin 4 to 5 lbs.
- 1/2 oz. brandy
- 1/2 T. rosemary leaves
- 1 small can sliced mushrooms and juice
- salt and pepper
- 1 T. butter or olive oil
- 1 c. cooking sherry or dry vermouth
- 1/2 c. finely chopped shallots

Rub the beef with olive oil or butter. Season with salt and freshly ground pepper and sprinkle lightly with a few drops of brandy. Place in a shallow roasting pan and roast in a pre-heated hot oven 450° for 15 minutes or until brown. Add the rest of the ingredients and reduce the heat to 300°. Cook 25 minutes longer. Serve on a platter with a sauce poured over. Garnish with your favorite vegetables.

Mrs. John G. Marhoefer

BEEF TENDERLOIN MEDICIS

- 4 round slices French bread
- 3/4" slices beef tenderloin
- 8 mushrooms
- salt and pepper
- 1/2 c. port
- 2 T. heavy cream

Fry French bread slices in butter. Cook the 3/4" slices of beef in butter for about 3 minutes on each side. Season with salt and pepper and keep hot. Saute the mushrooms in butter. Into the saucepan in which the beef was cooked stir 1/2 c. port. Add the mushrooms and 2 T. of heavy cream and simmer for about a minute. Place one slice of meat on each slice of bread and pour the sauce over the meat and serve.

Mrs. Morton Kalker

BEEF WELLINGTON

1 whole fillet of beef
1 lb. puff pastry
1/2 lb. chicken livers
1/2 lb. ground veal, cooked
1/2 onion, chopped
1/4 lb. mushrooms
1/4 lb. ham
1 egg white, beaten
salt, pepper, accent
1/2 t. Rosemary

1. Prepare tenderloin: Remove skin and all fat. Trim off the narrow ends and reserve for other use. This will leave app. 4 1/2 lbs. of meat. Roast tenderloin for 10 to 15 min. at 375°. Remove from oven. Cool. Refigerate. The secret is--everything must be cold!

2. Make puff paste. Use your own recipe. You will need approx. one lb. Roll very thin, about 1/16th of an inch. Put this on a cookie sheet and place in the refrigerator.

3. Make duxelles: Saute chicken livers. Chop them fine. Add veal, ham,onions and mushrooms. Grind everything together. Then, using a fork, work mixture until you have a paste. Add salt, pepper, accent and rosemary to taste. Refrigerate.

4. Assembling: Cover tenderloin with duxelles mixture. Place pastry on a greased cookie sheet. Place meat in the center of the pastry. Fold pastry over meat, allowing the edges to fall down about 1 inch on both sides of the case. Press pastry into sides of the case, envelope style. Use beaten egg white to seal edges of pastry and brush entire top of roll with rest of egg white. Prick the top with fork to make air holes. Bake for,40-45 minutes at 375° or until Wellington is golden brown. Cool before slicing.

Bill Tucker
Chef of Delaware Country Club

FOOL PROOF ROAST BEEF

Standing rib roast, any size, room temp.	Garlic cloves Salt and pepper

Preheat oven to 375°. Season roast with salt, pepper and garlic cloves. Roast meat for one hour, rib side down. Turn off oven and let roast stand in the oven unopened until 40 min. before serving. Do not open the door!
Tape the door shut if your oven leaks heat. Forty minutes before serving, roast again at 375°. This is for rare roast beef -- if you desire your beef well done increase the baking time at the end.

Mrs. Charles Slavin

PERFECT ROAST BEEF

7 rib oven ready U.S. choice prime rib of beef

salt	thyme
MSG	rosemary
consomme	Worcestershire sauce
kitchen bouquet	garlic powder

Preheat oven to 350°. Place meat in roasting pan, fat side down. Sprinkle the bone side very generously with table salt, MSG, garlic powder, thyme and rosemary. Use these condiments to excess rather than too little. Place the roast in the oven, bone side up. The large side of roast should be at the back of the oven. Bake for 1 1/2 hours. Turn roast fat side up. Roast 1 1/2 hours more. Let the roast rest for at least 30 minutes before carving.
To make AU JUS, remove fat from the roast beef pan. To the pan, add a good grade of consomme, garlic powder, kitchen bouquet, and worcestershire sauce to taste. Simmer.

Mr. Robert Cook
The Old Brick House,
Montpelier

YORKSHIRE PUDDING

- 1 1/2 c. flour
- 1/4 t. baking powder
- 3 eggs
- 1 1/2 c. milk
- 1/2 t. salt
- 1/3 c. beef drippings

Mix dry ingredients. Add milk gradually, then eggs, and beat well. Place hot drippings from roast in oblong pan. Pour batter one inch deep. Bake 20-30 min. at 450°, gradually decreasing heat.

Mrs. Raymond Russell

VENISON STEW

- 1/2 lb. salt pork
- 2 lbs. venison
- 8 oz. tomato sauce
- 3 whole cloves
- 1/2 bay leaf
- 1/2 c. sherry
- 1 bouillon cube dissolved in 1 c. water
- 1 1/2 cloves garlic, chopped
- 6 carrots, peeled, quartered
- 1 T. flour
- 1 t. salt
- 1/2 t. pepper
- 12 peppercorns
- 1/4 c. parsley, chopped
- 1 stalk celery, chopped
- 1 large onion, chopped
- 6 potatoes, peeled and quartered

Cut pork and venison into small pieces. Saute pork slowly. Brown venison in drippings quickly, sprinkle with flour, salt, and pepper. Combine, heat until boiling garlic, onion, bouillon, tomato sauce, peppercorns, cloves, and bay leaf. In dutch oven pour above ingredients over meat. Simmer covered about 4 hours. After 3 hrs., add sherry, potatoes, carrots, and celery.

Mrs. John Lucas

PAT'S SECRET STROGANOFF

3 lb. sirloin steak
  or beef tenderloin
3/4 t. paprika
3/4 t. dry mustard
1 t. salt
5 T. flour
1 t. pepper
1 t. MSG

Cut steak into thick strips approx.1/2x1 1/2". Shake and coat steak with above mixture.

3 sticks butter,
  melted
1-2 cloves garlic,
  pressed
1 c. chicken broth
2 T. tomato paste
1 T. Lea & Perrins
1 T. steak sauce
12 oz. Seven Up
sour cream

In large pan melt butter and add garlic, then small amounts of meat a little at a time to brown, not more than 3 minutes. Return meat to pan, add remaining flour, 1 cup chicken broth, cook slowly. Add tomato paste, Lea & Perrins, and steak sauce, stirring constantly. Add 1 1/2 to 2 bottles 7 up (12 oz.) and sour cream. Cook 5 minutes. Spoon sauce over noodles. Serves 6-8.

Mr. Robert P. Kennedy

QUICK AND EASY: "Poor Man's Stroganoff". Use one can each, cream of mushroom and cream of chicken soup, undiluted, pour over 2 pounds stewing beef. Place in covered casserole and bake at 350° for 3 hours. Serve over rice.

Mrs. Kerry J. Dalton

VEAL SCALLOPINI SAUTE NORTH BEACH

1/4 pound butter
5 T. grated Parmesan cheese
2 T. flour
8-3 oz. pieces Veal Scallopini
1 cup fresh sliced mushrooms
3 T. chopped onion
1 cup green peppers, sliced
1/2 cup dry white wine
1/4 cup sherry
3 cubes beef bouillon
2 t. chopped parsley
Dash maggi
Garlic salt, salt and pepper to taste

Have butcher cut veal pieces from top of a round of veal leg then pound pieces flat with meat cleaver.

Season meat with salt, pepper, garlic salt. Dredge scallopini in a mixture of flour and grated Parmesan cheese.

Melt two ounces of butter in frying skillet and saute meat until golden brown, then remove from skillet and keep hot.

Add another two ounces of butter and saute mushrooms, onions and green pepper, stirring constantly. Dèglaze with white and sherry wine and add bouillon cubes. After cubes melt add browned meat, cover pan and place in a 375° oven for 8 minutes.

Remove and dress meat on a serving platter. Add the dash of Maggi. Adjust seasoning if necessary. Pour sauce over meat and sprinkle with chopped parsley. Serve piping hot. Serves 8.

Mr. James Wingate

VEAL CUTLETS PARMIGIANA

(May substitute pork tenderloin)

4-4 oz. veal cutlets sliced thin
salt and pepper
flour
2 eggs beaten with 2 T. cold water
Bread crumbs or cornflakes
salad oil
8 oz. can tomato sauce
1/4 t. oregano
1 small can button mushrooms
1/2 c. Sherry wine
Parmesan cheese
1/2 lb. Mozzarella cheese (Bel Paese cheese or Port du Salut cheese may be used)

Pound cutlets with a meat tenderizer and sprinkle with salt and pepper. Coat with flour and pat off excess. Dip first in beaten eggs, coating thoroughly, then in bread crumbs. Chill cutlets for 1 hour. (Chilling will help the crumb mixture adhere to meat.) Saute until light brown on both sides. Place in shallow baking dish. Slice the Mozzarella or shred the Bel Paese or Port du Salut. (Mozzarella will be stringy after cooking. Bel Paese or Port du Salut will be merely soft.) Place cheese over cutlets. In a small sauce pan combine tomato sauce and oregano. Bring to a boil. Add wine and pour over the cutlets. Top with mushrooms. Sprinkle heavily with Parmesan cheese and paprika. Add a small amount of salad oil. Bake in moderate oven 350° for 20-25 minutes or until the cheese turns brown.

Mrs. Frank Batsch

TWO FROZEN FOODBOOTH FAVORITES

JANE'S SPAGHETTI

3 large onions
1 bunch carrots
1 large celery stalk
2 lbs. ground round
4 T. butter
7 T. olive oil
1 t. cinnamon
1 t. allspice
2 cans tomato paste

Finely mince the onions, celery, and carrots. Brown in olive oil and butter. Add meat and spices. While browning, keep mixing so the food will not stick to pan. Add the tomato paste diluted with 2 cups of water. Simmer very slowly about 3 hours. Put in jars while still hot. When cooled place in refrigerator. This sauce will keep for several weeks. When using, add water or tomato sauce to dilute.

Mrs. Jane Wiley

ITALIAN SPAGHETTI SAUCE

2 cloves garlic
1 large onion
1 can mushrooms
(use stems & pieces)
1 1/2 lbs. ground beef
2 cans tomato paste
(Contadina)
6 cans water
oregano
parsley (finely chopped)
nutmeg
2 T. brown sugar
bay leaves
butter

Chop everything very fine. Brown in butter the garlic, mushrooms, and onions. Add meat. Brown well. Add everything else. Simmer very slowly for 3 hours. Serves 4.

Mrs. Anton Mussarelli

HINT: When cooking spaghetti, add 1 T. of cooking oil to water. It keeps spaghetti from sticking.

TAMALE PIE

2/3 c. yellow cornmeal
2 c. boiling water
2 T. margarine
1 sm. onion, chopped
3/4 lb. ground chuck
1 can tomato paste
1/4 c. sliced stuffed olives
1/2 c. sliced ripe olives
1/4 c. chopped green pepper
1 t. chili powder
1/2 c. beef bouillon
1 12 oz. can whole kernel corn
Dash cayenne pepper
1/2 t. salt
1/2 c. shredded cheese
paprika

Stir cornmeal into rapidly boiling water. Cook until thick. Remove from heat. Melt margarine and simmer onion in it for a few minutes. Add beef, cook until brown. Add tomato paste, olives, green pepper, chili powder, bouillon, corn, cayenne, and salt. Stir well, add salt if necessary. Line baking dish with part of mush. Pour meat and corn mixture into lined dish. Drop remaining mush by spoonful around edge on top of meat. Sprinkle with cheese and paprika. Bake 1 hour at 350°. Serve hot. Serves 6 to 8.

Mrs. William T. Lacey

OLD WORLD ITALIAN SAUCE

3/4 lb. pork shoulder
3/4 lb. ground chuck
1 large onion
1 large garlic clove
8 oz. tomato paste
1 large can sieved Italian tomatoes
1 t. fennel seed
1 t. oregano
1 t. sweet basil

Brown meat until dark in olive oil. Remove from pan and saute onion, garlic. Blend in remaining ingredients. Replace meat and simmer slowly about 4 hours until dark brown. Add small amounts of water to prevent scorching.

Delores Mathys

NOT QUITE LASAGNA

2 lbs. ground beef
1 large onion
2 t. salt
1 12 oz. can tomato paste
8 oz. grated sharp cheese
1 pkg. (12 oz.) cooked noodles, medium size
1/2 green pepper, chopped fine
1/2 t. pepper
1 t. oregano
1 can tomato soup
2/3 c. water
1 8 oz. can mushrooms and liquid
2 T. Worchestershire sauce
3 qt. uncovered casserole

Grease casserole. Brown ground beef, onions, and green pepper, add mushrooms and liquid. Cook until tender. Add seasonings. Combine tomato soup and paste and water and the worchestershire sauce. Place a layer of cooked noodles, then meat sauce, and cheese. Repeat the layers, top with cheese and bake. Bake in a 375° oven for 45 minutes or until done. Serves 6.

Mrs. Richard Kerrigan

GROUND BEEF STROGANOFF

2 T. butter
1 lb. ground beef
1/2 c. onion, chopped
1 clove garlic, minced
1 T. flour
1-10 1/2 oz. can cream of chicken soup
1 4 oz. can mushrooms, undrained
1 t. salt
1/4 t. pepper
1 c. dairy sour cream
8 oz. pkg. egg noodles

In a large skillet melt butter, add meat, onion, garlic, and cook until meat is brown. Stir in flour, then add soup, mushrooms, salt, and pepper. Pour over hot buttered noodles and put in the oven 10 minutes, at 325°.

Mrs. James Hammerstein

LASAGNA

3 T. olive oil	3 sm. cans tomato paste
2 lbs. ground round or chuck	1 can Italian tomatoes
1 bermuda onion, chopped	1 lg. can Chef Boyardee Sauce with mushrooms
2 cloves garlic, crushed	2 pkgs. ricotta or cottage cheese
1 t. each pepper & oregano	Parmesan cheese
1 T. salt	12 Lasagna noodles
4 pkgs. shredded Mozzarella	

In a large pot, or electric skillet, brown the meat and onion in the olive oil. Add garlic and seasonings and stir well. Add tomato paste and blend. Add tomatoes and Chef Boyardee sauce.

While the sauce simmers, boil 12 lasagna noodles "al dente" according to package directions. Drain. Have ready two oblong dishes, about 9 1/2 x 14". Cover the bottom of them, thinly, with the sauce. Lay three lasagna noodles (in each pot) over this. Cover the noodles with sauce, then 1/2 package ricotta, then 1 package shredded mozzarella. Repeat. On top of the casserole sprinkle shredded Parmesan cheese. Bake at 375° about 1/2 hour or until bubbly and lightly browned on top. Freezes beautifully, but do not use Parmesan cheese until just before baking. One casserole serves 6.

Mrs. W. C. Schade

Quick and Easy: Cut enough round steak or cube steak to feed six, into bite size pieces. Roll in white corn meal, salt and pepper. Brown. Place in casserole with 1 jar of Ragu's Spaghetti Sauce, cover and bake for 1 hour at 350°

Mrs. Jim Hinga

MATZA PIE

1 lb. ground beef
1/2 c. bread crumbs
1/4 t. garlic salt
salt
1 small can Hunt's tomato sauce
1 2 oz. can mushrooms, sliced and drained
Mozzarella cheese, sliced
Pinch of oregano
grated Parmesan cheese
2/3 c. evaporated milk

Put milk, salt, meat, crumbs, and garlic salt into a 9" pie pan. Mix in pan and press to bottom of pan. Put 1/2 tomato paste over meat. Drain mushrooms, arrange on top of sauce. Use rest of tomato sauce, sprinkle with oregano and then Parmesan cheese. Bake 25 minutes at 375°. (Use lean meat - if fat forms, drain before serving.) Serves 5 to 6.

Mrs. John F. Dalton

MORE

1 large onion, sliced
4 T. butter
1 sliced green pepper
salt and pepper
1 c. rice, uncooked
1 1/2 lb. ground round steak
1 #2 can tomatoes

Saute onion and green pepper in hot butter in skillet for 5 minutes. Add meat at once. Turn often to brown. Add rice, tomatoes and place in casserole. Bake in 350° oven tightly covered for one hour.

Mrs. Hattie Fields

SHORT CUT: Use minute rice. Cook in covered fry pan 15 minutes. Add more water if it seems too dry.

WINE MARINADE

1 1/2 c. cooking oil
3/4 c. soy sauce
2 T. Worcestershire sauce
1/3 c. fresh lemon juice
2 T. dried parsley flakes
1 T. ground pepper
1 c. dry red wine
2 T. salt
2 T. dry mustard

Combine all ingredients in a quart mason jar with the cover on and shake vigorously. Marinade can be drained from steak and re-used. This can be used for steaks or filets or to tenderize less expensive cuts of meat. Marinate any meat two hours.

Mrs. Vern Schranz

SWISS BLISS

1/2 t. butter
2 lb. chuck or swiss steak
1 envelope soup mix (onion)
1/2 lb. mushrooms
1/2 green pepper, sliced in strips
1 lb. can tomatoes, drained and chopped (reserve juice)
1/4 t. salt, pepper
1/2 c. tomato juice
1 T. Worcestershire sauce
1 T. cornstarch
1 T. chopped parsley
20" sheet heavy - duty foil

Spread center of foil with butter. Cut steak into serving portions. Arrange on foil slightly overlapping each portion. Sprinkle with onion soup mix, mushrooms, green pepper, tomatoes and seasonings. Mix juice, worcestershire sauce and cornstarch. Pour over meat and vegetables. Bring foil up over and double-fold edges to seal tightly. Put on cookie sheet. Bake 2 hours (1 hour for cubed steak) 350°. Roll back foil and sprinkle with parsley.

Mrs. Joseph Cleary

CORNED BEEF DE LUXE

1/2 t. mixed pickling spices
1/2 clove of garlic per pound
canned fruit, figs, pineapple,
   apricots, etc.
cloves
brown sugar

Cover corned beef brisket with cold water and bring to a full boil. Drain. Cover with more cold water. Add the pickling spices and the garlic and bring to a boil again. Reduce heat and simmer 50 minutes per pound. Drain. Place in open pan. Stud with cloves. Pack the top with brown sugar, moistened if necessary, with juice from the canned fruit. Fruit should be placed around roast. Roast in 350° oven for about 45 minutes. Peek at it occasionally and repair brown sugar crust if necessary.

Mrs. Joseph P. Morrison

SWEET SOUR SHORT RIBS

4 lbs. short ribs
1 T. cooking oil
2 c. water
2 t. salt
1 can (1 lb. 4 oz.)
   pineapple chunks
1/2 c. green pepper strips
1 small onion, sliced
3 T. brown sugar
2 1/2 t. cornstarch
1 T. soy sauce
1/3 c. vinegar

Brown ribs in oil. Add water and salt. Simmer 1 1/2 hours or until tender. Drain pineapple and measure syrup, adding water to make 1 cup. Add pineapple, green pepper, and onion to meat, simmer 5 minutes. Blend sugar, cornstarch, soy sauce, vinegar and pineapple syrup; add to meat. Cook until thickened. Serve over rice or noodles.

Mrs. Vern Schranz

ROQUEFORT HAMBURGERS

1 lb. ground round steak
1 sm. can deviled ham
1 sm. pkg. cheese Roquefort
salt and pepper
butter
dry red wine

Blend ham and round steak, salt and pepper. Cut cheese in 1" squares, 1/2" thick. Mold meat patties around cheese, making sure cheese is enclosed. Place patties in shallow dish and cover with wine. Cover dish,and refrigerate to marinate, for three hours. Put a little butter in skillet with some of the marinade and pan broil. Remove, add more butter and balance of marinade and let it boil. Pour sauce over hamburgers and serve. Serves 4.

Mr. James W. Wingate

MARY ANN LAUCK'S INDIANA CHOWDER

1 lb. ground beef
1 #2 can tomatoes
1/4 t. celery
1 sm. can mushrooms
1 onion chopped
1 t. salt
1/4 t. pepper
1 sm. can peas or corn
2 T. chopped pimentoes
1/4 lb. grated American cheese
1 c. fine noodles, broken in pieces
1 sm. can tomato sauce mixed with 1/2 c. water.

Brown meat and onions, add tomatoes, sauce, water, pimentoes, peas, mushrooms, and seasonings. When mixture boils, add noodles. Cover and simmer 30 minutes. Refrigerate overnight. Put in casserole and sprinkle with cheese. Bake 350°, 30 minutes.

PARTY CASSEROLE

3/4 c. finely chopped celery
1/4 c. melted butter
1 c. minced onion
1 lb. ground chuck
1 lb. ground pork
Grated Parmesan cheese
1 1/2 t. salt
3/4 c. minced green pepper
1/2 t. salt
1 1/2-8 oz. pkgs. of wide noodles
1-4 oz. can sliced mushrooms, undrained
2-10 1/2 oz. cans condensed tomato soup, undiluted

In water cook celery until tender, drain. Saute in butter, onion and green pepper for 5 minutes. Stir in chuck, pork, salt, and pepper, cook uncovered, until meat browns. Cook noodles, drain and rinse. In a 3 qt. casserole toss noodles with 1/4 c. melted butter. Stir in meat mixture, celery, mushrooms and tomato soup. Mix and sprinkle with cheese. Bake at 400° uncovered for 1 1/4 hours.

Mrs. Leo Hanley

STEAK SAUCE

4 boxes fresh mushrooms
1/2 can condensed cream of chicken soup
2 sm. onions, diced
2 t. marjoram
1/4 lb. butter

Clean and trim mushrooms. Saute mushrooms and onions in butter. Add soup and marjoram. Mix well. Bake, uncovered, in casserole 20 minutes at 350°. Serves 8.

Bill Dearborn

FONDUE

Beef fondue consists of beef cubes cooked in hot oil and then dipped in zesty sauces. When planning a fondue meal, allow 3/8 to 1/2 pound of meat per person. Sirloin steak or sirloin tip are the best type of meats to use.

Allow one fondue pot for every four persons. Cut meat into bite sized pieces and allow to come to room temperature. At serving time heat oil at range and transfer to fondue pot. Oil should be approximately 425°: add a teaspoon of salt to reduce spattering. Beef cooks 15-60 seconds depending on preference.

Oils most frequently used are; peanut, coconut, salad, olive, and a blend of 3 parts oil to 1 part clarified butter. Olive oil and the buttery flavored oil impart their taste to the meat and smoke a lot more. The depth of the oil in the pot should never be above two inches.

Provide each person with a fondue fork, plate, dinner fork, napkin, and anything else that is considered necessary. For a minimum menu serve a tossed salad, and a light dessert. For a heartier meal add a potato and a vegetable. The following may be used in place of beef in fondue: pork tenderloin, fully cooked ham, chicken, and boned veal cutlets.

The following sauces may be used as an accompaniment to fondue: Bearnaise, Curry, Bordelaise, Horseradish, Cocktail, Mustard, Cranberry, Pineapple, Barbecue, or anything that is a personal favorite.

Mrs. Kerry J. Dalton

MOUSSAKA

1 1/2 lbs. ground beef
3 medium onions
1 large tomato
3 medium eggplants
2 t. oil (or butter)
1/4 c. wine
2 T. chopped parsley
salt and pepper to taste
1 c. milk
2 eggs, separated
1/3 c. bread or cracker crumbs
1/2 c. grated cheese

Saute onions in the oil, add meat and brown. Then add tomato, wine and seasoning. Cover and allow to simmer until thickened. Slice eggplant and boil in salted water 2 to 3 minutes. Rinse and drain. Then fry eggplant slices in oil until brown. Butter a baking pan and sprinkle bottom and sides with crumbs. Place a layer of the eggplant slices on the bottom. Beat up the whites of eggs and mix in with the meat. Add 3 tablespoons of the crumbs to this mixture. Pour part of the meat mixture over the layer of the eggplant, cover with another layer of eggplant -- continue like this and finish with eggplant layer. Beat the egg yolks and milk together, add the cheese and pour over the top of the baking dish mixture. Dot with butter. Bake one hour in a medium oven, 350°

Eppie's Restuarant
Sacramento, Calif.

PORCUPINE BALLS

1 lb. ground beef
1 egg
1/4 c. raw rice (not minute)
1 sm. onion
1 can water
1 can tomato soup

Put soup and water in skillet. Mix the rest of ingredients together and fix into small meat balls. Put these into soup cover, bring to boil and cook on low heat for 1 hour. These could also be baked in oven 1 hour at 350°

Mrs. William Liston

PASTITSIO

1 lb. macaroni	4 oz. grated cheese
1/2 lb. butter, melted	1 med. onion, chopped
1 1/2 lb. ground meat	cinnamon and nutmeg
1/2 c. tomato paste	
salt and pepper	

#1 Sauce:	#2 Sauce:
2 eggs	2 c. warm milk
1 c. milk	4 eggs
	3 T. flour

Cook macaroni in boiling, salted water and drain. Saute chopped onion in a little butter, add ground meat and stir until brown. Add tomato paste thinned with a little water and seasonings, salt, pepper, cinnamon, and nutmeg to taste. Cook until meat is done. Pour half of melted butter over drained macaroni, mixing carefully. Spread half of macaroni, on bottom of 9 x 13" pan and sprinkle some of the grated cheese on top. Spread entire meat sauce over the macaroni as top layer, add rest of the cheese.

Over this pour sauce #1 consisting of the 2 eggs and the 1 c. milk. Shake pan so that the sauce will penetrate to bottom.

#2 Sauce: In a saucepan place remaining melted butter and add 3 T. flour gradually, and stir constantly. Then add the milk and continue stirring. Slowly add beaten eggs and cook over low flame until thickened, stirring constantly.

Spread over macaroni and bake in moderate oven for 40 to 45 minutes. Cut in squares and serve.

Mrs. Nick Mentis

POLISH GOLUMBKI

cabbage leaves
1 lb. ground meat
1 c. cooked rice
2 T. finely chopped onion
1 t. salt
1/4 t. pepper
1 egg
1 t. prepared mustard
1 can tomato soup

Steam cabbage leaves and cut away thickest part of ridge. Combine next seven ingredients. Divide meat mixture into 12 portions and wrap each portion in cabbage leaf. Some pour one small can of sauerkraut over the cabbage rolls. Add 1 can of tomato soup and enough water to cover the rolls. Cover and cook about 40 minutes.

Mr. Chet Andrus

HUNGARIAN POT ROAST

3-4 lb. chuck or rump roast
1 T. paprika
2 t. salt
1/2 t. pepper
2 T. oil
1/2 c. water
1 bay leaf
1 c. sour cream
1-4 oz. can drained mushrooms
8 sm. whole carrots
10 sm. whole onions
2-8 oz. cans tomato sauce
2 T. chopped celery leaves

Sprinkle meat with condiments, brown. Add water and bay leaf. Simmer until tender. Add mushrooms, carrots, onions, and tomato sauce and simmer 60 minutes. Remove vegetables, add celery leaf and stir in sour cream. Heat sour cream thoroughly, but do not cook. Serve sauce over fine cooked noodles.

Mrs. George Kappes

CANTONESE BEEF

1 lb. beef tenderloin, cut in strips
4 T. cooking oil
salt & pepper to taste
1 onion, chopped fine
1/2 c. sliced mushrooms (fresh)
1 c. beef stock
2 T. cornstarch in 1/4 c. cold water
2 T. soy sauce
1 c. snowpeas or green peas
3 T. chopped parsley

Stir-fry beef in oil until browned. Add salt, pepper, onion, mushrooms. Add beef stock and simmer covered 10 min. Mix cornstarch, cold water and soy sauce. Add to mixture and stir until smooth. Add peas and simmer 10 min. Garnish with parsley. Serve with rice. This works well for a large group of people. It can be made a day ahead -- do not add peas until the last minute. Serves 4 to 6.

Mrs. Morton Roth

CHINESE HASH

1 lb. ground beef
1/2 c. soy sauce
1 can dry chinese noodles
2 medium chopped onions
1 c. chopped celery
1 1/2 c. warm water
1 c. raw rice
1 can cream mushroom soup
1 can cream chicken soup

Brown meat slightly in skillet. Add celery, onions and soups. Rinse cans with water and add rice, salt, and pepper to taste. Bake covered with foil for 1/2 hour, then spread noodles over and bake 15 minutes longer. Press noodles down a little. Serves 6-8.

Mrs. Jessie Findley

ERNIE HESTON'S LAMB WITH A GREEK FLOURISH
LAMB STEAKS WITH SPINACH, EGG & LEMON SAUCE

4-5 lamb steaks
1 clove garlic
1 10 oz. bag of fresh spinach
2 eggs, well beaten
juice of 1 lemon
1/4 stick of butter or margarine

Slit each steak and insert chopped garlic, add butter, brown steaks. Simmer, covered until tender (1/2 hour). Add fresh spinach and cook, covered, for 3 minutes. Beat eggs while spinach is cooking, add juice of lemon to eggs, stirring constantly. Immediately transfer this to skillet. Stir slightly to mix. Turn off heat but leave mixture on for 1 minute until egg sauce is slightly thickened. Serve immediately.

LEG OF LAMB

4-5 lb. leg of lamb
1 large garlic clove
Potatoes (as many as needed)
2 lemons
1 bay leaf or 1 t. oregano

Use covered roaster big enough to hold potatoes. Make numerous small slits in top of lamb, insert small pieces of garlic. On top of meat squeeze juice of one lemon, and either sprinkle bay or oregano. Bake, covered, at 325°, 30-35 minutes per pound. An hour before done peel potatoes and place around lamb. Make gravy and serve with lemon slices.

HINT: If you do not like garlic try basting lamb with creme de menthe or two cups of coffee with cream.

LAMB CURRY

3 c. diced cooked lamb
3 T. butter
1/2 chopped onion
1/2 chopped peeled apple
3 T. flour
1 T. curry powder
1 t. sugar
1/2 t. salt
dash of monosodium glutamate
1/2 t. pepper
2 c. chicken broth
1 T. lemon juice
1/2 c. seedless raisins

Cook butter, onion and apple gently until onion is tender. Blend in the flour, curry powder, sugar, salt, monosodium glutamate and pepper. Stir in the chicken broth and lemon juice. Add raisins, and simmer, stirring constantly until sauce is smooth and thickened. Just before serving, add lamb, rice and condiments such as chutney, coconut, chopped onion and chopped peanuts. Makes 4 servings.

Mrs. James Wingate

LAMB SHANKS ARABIAN

4 meaty lamb shanks (not cracked)
2 T. lemon juice
Fr. ground pepper
1 c. hot bouillon
(part white wine optional)
2 T. olive oil
1/2 t. dried oregano
1 pkg. frozen artichoke hearts (thawed)
1 onion (quartered)

Rub shanks with part of the lemon juice. Season with salt and pepper. Brown in olive oil, place in casserole. Sprinkle oregano, remainder of lemon juice and pan drippings. Add onion, cover and bake at 325° for 1 1/2 hours or until tender. Add artichoke hearts and stir lightly, then add bouillon, cover and bake 30 minutes at 350°.

Mrs. William Skinner

APPLE MEAT LOAF

2 1/2 lb. lean ground beef
1 1/2 c. prepared stuffing
2 c. finely chopped apples
3 eggs
2 t. salt
1 lg. onion, minced
3/4 c. catsup
3 T. prepared horseradish
2 t. prepared mustard

Combine all ingredients, mix thoroughly. Pack into greased 9 x 5 x 3" loaf pan, or shape as desired. Bake at 350° for 1 hour and 15 minutes.

Mrs. Robert Merz

BARBECUE MEAT LOAVES

1 lb. ground chuck
1/2 c. fine bread crumbs
2 T. chopped onion
1 1/2 t. salt
1/4 c. milk
1 egg
pepper

Shape into individual meat loaves after combining all ingredients. Brown on all sides, while loaves are browning mix sauce.

1/2 c. V-8 juice
1/3 c. vinegar
3 T. molasses
1/3 c. chopped onion
1/8 t. pepper
1 t. dry mustard
3/4 t. salt

Place browned meat in casserole, pour sauce over meat and place in 350° oven. Bake at least and 1 hour. Sauce should be rather thick.

Mrs. Kerry J. Dalton

CHEESY MEAT LOAF

1/2 c. chopped onion
1/4 c. chopped green pepper
1-8 oz. can tomato sauce
2 beaten eggs
1 c. diced processed American cheese
1 c. soft bread crumbs
1 t. salt
Dash pepper
1/4 t. dried thyme crushed
1 1/2 lbs. ground beef
1/2 lb. ground pork

Cook onion and green pepper in boiling water until tender, drain. Stir in tomato sauce, cheese, bread crumbs, salt, pepper and thyme. Add ground meats, mixing well. Shape into loaf in baking dish. Bake for 1 1/4 hours 350°. Makes 8-10 servings.

Mrs. Richard Rowray

MEAT LOAF

1 1/4 lb. ground round or ground chuck
1/4 lb. ground pork tenderloin
1 egg
2 c. milk
1 med. onion, cut fine
2 or 3 T. fine bread crumbs
3 or 4 T. Tomato catsup
2 or 3 dashes of salt
2 or 3 dashes of pepper

Bake at 350° for 1 to 1 1/2 hours until brown. If baked in roaster, remove lid the last 1/2 hour. After browning add small or large can of tomato sauce and cook about 15 or 20 min. more. Vegetables may cook around meat loaf. Serves 6.

Mrs. Ramon Henderson

DIETER'S DELIGHT

PIZZA PEPPERS

2 green peppers	2 c. tomato juice
4-6 oz. diced chicken (or other meat)	1 T. wine vinegar
2 T. sliced mushrooms	2-3 shakes garlic powder
2 oz. mozzarella cheese, grated	1 T. dehydrated onion
	Pinch of oregano
	Pinch of sweet basil
	1/2 t. parsley

Simmer uncovered, tomato juice, vinegar, and seasonings, reduce by half. Dip in boiling water, seeded, topped, peppers for 2 minutes. Combine chicken, mushrooms, and cheese, stuff each pepper with half of mixture. Spoon sauce over. Bake at 400° for 10 minutes.

Miss Sally Schade

LONDON BROIL

1 flank steak (2 to 3 lbs.)	1/3 c. soy sauce
	2 T. salad oil
Marinade:	2 T. lemon juice
3/4 c. hot water	
1/4 c. honey (or artifical sweetner)	
4 sm. garlic cloves, crushed	

Remove tough membrane on outside of meat. Marinate meat 8 hours or overnight. Broil quickly allowing 3-5 minutes each side. Season. With sharp knife, at angle almost flat to top of meat, slice diagonally through to cut across tough fibers. Slices should be rare and thin.

Mrs. Robert Hughes

DIETER'S DELIGHT

SKINNY FONDUE

2 1/2 c. red wine
1 1/2 t. salt
1 t. parsley
1 1/2 t. marjoram
2 10 1/2 oz. cans beef broth
1/4 t. pepper
1 bay leaf
1/4 t. garlic salt
1 med. onion, thinly sliced
1/4 lb. beef tenderloin per person

Combine wine and broth. Add seasonings. Bring to boil. Reduce heat, cover, cook for 15 minutes. Place mixture in fondue pot. Dip meat, cook briefly 2-3 minutes.

Mrs. William Smith

STEAK CANTONESE A'LA KATHRYN NOTTINGHAM

1 1/2 lbs. boneless round steak
2 T. Vegetable Oil
1/2 t. ginger
1/4 c. water
2 large tomatoes, coarsley chopped
2 medium green peppers, cut in strips
1/4 c. soy sauce
1/2 t. garlic salt
1/2 t. pepper
1 beef bouillon cube
1 T. cornstarch
3 c. hot cooked rice (cooked in beef broth or bouillon)

Slice meat in thin strips. Brown in oil over high heat. Stir in tomatoes, green peppers, soy sauce, and seasonings. Cover and simmer 10 minutes. Blend cornstarch and water. Stir into meat mixture. Add bouillon cube. Cook and stir until mixture thickens and bouillon cube dissolves. Cover and simmer 10 minutes. Serve over bed of rice. Six servings, 378 calories each.

HAM LOAF

1 lb. ground pork	1 c. bread crumbs
1 1/2 lbs. ground smoked ham	2 beaten eggs
1 c. milk	1/2 t. pepper

Mix ingredients well, form into loaf, bake 1 1/2 to 2 hours at 350°. When meat browns slightly baste with following:

3/4 c. brown sugar	1/4 c. water
1 1/2 t. prepared mustard	1/4 c. vinegar

Heat to boiling point, pour over loaf the last 30 minutes of baking. If you prefer just baste with the sauce.

Mrs. Donald Nixon

HAM HAWIIAN A'LA OLD BRICK HOUSE

Use good center cut slice of fully cooked ham, approximately 3/8 to 1/2 inch thick. Cover it with drained, whole pineapple slices. Inside the pineapple lay small, drained, apricot halves. To vary use stewed prunes or any other attractive fruit. Be artistic! Sprinkle generously with brown sugar. Place in roasting pan and bake for 45 minutes at 350°.

Mr. Robert Cook

HAM SAUCE: Whip 1 cup cream until thick. Add 1/2 cup bottled horseradish, 1 t. sugar, 1/2 t. salt, 1/2 cup grated apple and 1/2 t. mustard.

WHOLE BAKED PORK TENDERLOIN

2 lg. pork tenderloins (about 1 1/4 lbs. each)
2 t. salt
1/4 t. pepper
1/2 c. sliced celery
1/4 c. sliced fresh mushrooms
1/4 c. butter
1 carrot, shredded
1 med. onion, sliced thin
1/2 c. meat stock
1 t. flour
1/4 c. dry white wine

Brown pork in small amount of butter. Saute celery, fresh mushrooms and onions in 1/4 cup of butter for about 5 minutes. Combine stock with flour and add to cooked vegetables. Placed browned tenderloin into baking dish. (cut meat in half if necessary to fit pan.) Season with salt and pepper. Pour vegetable sauce over meat, add wine, cover and bake in 350° oven about 1 1/2 hrs. until fork tender.

Mrs. Clair Rowe

PORK TENDERLOIN ORIENTALE

Marinate 4 pork tenderloins (about 1 1/2 lbs.) in equal parts of soy sauce and sherry, flavored with two minced cloves of garlic and 3 T. chopped or preserved ginger. Soak for at least 3 hours. Bake tenderloin until done. Brush with a mixture of Grand Marnier and hot mustard about every 15 minutes as it bakes.

Mrs. John Meredith

A Quick and Easy - Brown 6 pork chops on both sides. Pour 1 cup raw rice over chops. Add 1 t. salt and 1/4 t. pepper. Top each chop with a green pepper ring. Pour 1 large can of tomato sauce over chops. Add 1/2 can of water and bring to boil. Cover and simmer for 1 hour or place in a casserole and bake at 350° for 1 hour. Serves 6.

Mrs. Joseph Cleary

GRILLED SMOKED PORK CHOPS

Choose chops (1 to 1 1/2" thick). Charcoal slowly over moderate fire until browned, but moist and juicy. Brush frequently with sauce.

1/2 lb. butter
1 c. honey
1 c. pineapple juice
1 c. lemon juice
4 dashes of Tobasco sauce
1 bottle catsup
4 oz. can tomato juice
1/4 c. brown sugar

Mix and simmer above for 30 minutes. Left over sauce may be stored several weeks in refrigerator.

Mrs. Larry Fowler

PORK SOUFLA KI

2 1/2 lbs. lean pork
1 T. oregano
1 t. salt
pepper to taste
1/2 oz. dry red wine
4 oz. olive oil

Cut pork in small pieces. Combine rest of ingredients and add meat. Refrigerate for 4 to 8 hours or overnight. Stir from time to time.

Place 6 pieces of meat on each skewer. Separate pieces of meat with onions, green peppers, and tomatoes (which have been cut in quarters and pierced by skewer through skin side, to prevent falling off). Broil until done (approx. 15 minutes). Squeeze lemon over and serve hot.

Michael S. Senick, Mgr.
Green Hill Country Club

STUFFED LOIN OF PORK WITH PRUNES AND APPLES

1 T. lemon juice	1/4 c. heavy cream
3 T. vegetable oil	1 t. red currant jelly
3/4 c. dry white wine	Freshly ground pepper

4 1/2-5 lb. center cut loin of pork
salt
12 medium sized pitted prunes
1 large tart apple, peeled, cored and cut into 1 inch cubes

Place prunes in saucepan, cover with cold water, bring to boil. Remove from heat and let prunes soak in water for 30 min. Drain, pat dry with paper towels and set aside. Sprinkle cubed apple with lemon juice to prevent discoloring. With sharp knife, make pocket in pork by cutting a deep slit the length of loin to within 1/2 inch of ends and 1 inch of other side. Season pocket lightly with salt and pepper and stuff with prunes and apples. Sew up the opening with strong kitchen thread. Tie the loin at 1 inch intervals to keep its shape.

In a covered casserole large enough to hold the loin, melt butter and oil over moderate heat. When the foam subsides, add loin, turning from time to time with two wooden spoons. It should take about 20 minutes to brown loin on all sides. Remove all fat from the pan. Pour on wine, stir in heavy cream, whisking briefly, and simmer on top of the stove. Cover pan and cook in center of oven at 350° for 1 1/2 hrs. or until tender. Remove loin from pan and let rest on a heated platter while you finish sauce. Reduce sauce to 1 cup by cooking, stir in jelly, reduce heat and stir constantly, simmering until sauce is smooth. Taste for seasoning and pour into heated sauceboat. Cut string from loin and carve into 1 inch slices. Pass sauce separately.

Catherine Horton

BEANS AND SAUSAGE BAKE

1 t. salt
1/2 t. dry mustard
1/2 t. pepper
8 oz. can tomato sauce
1 pkg. frozen lima beans
3 cans baked beans
2 #2 cans drained kidney beans
1 lb. Italian link sausage or pork links
1/2 c. catsup
1 chopped onion
1/4 c. brown sugar
1/2 lb. smoked ham

Follow the directions on the lima bean package, except cook only 10 minutes. Drain, and gently mix with other beans. Place sausage in skillet; add small amount of water, cover and simmer for 5 minutes. Drain. Pan fry until brown - do not prick. Cut each sausage into 2 or 3 pieces. Heat oven to 400. Cut ham into 1/2 inch slices. Add sausage and ham to beans, combine all seasonings and add to beans. Pour mixture into a 3 quart baking dish and bake uncovered for 1 hour. Serves 10 to 12.

Mrs. Selbert Boston

MEXICAN REFRIED BEANS

1 #2 pkg. Pinto (dry) beans
hambone
1 lb. mild longhorn cheese
1 onion

Place beans in a large pot, filled with salted water and cook slowly on low heat for 6-7 hours. Add ham and onion during the last two hours. Remove beans with large spoon and place in skillet. Do not drain off juice. Mash with a potato masher and add cheese in chunks. The cheese will melt in with the beans and be ready to serve.

Mrs. Donald Dietz

DINNER PARTY PORK CHOPS

6 pork ribs or loin chops
  (1 to 1 1/2 inches thick)
2 T. drippings
salt & pepper
8 1/2 oz. can sliced
  pineapple
1/2 c. water
2 T. raisins
1 T. brown sugar
1 t. cornstarch
1 T. vinegar
1 avocado

Brown chops, pour off fat. Season with salt and pepper. Add water and raisins. Cover and cook slowly for 1 hour. (I do this in the oven at 350°.) Remove chops. Mix sugar and cornstarch. Drain pineapple, reserving syrup. Add pineapple syrup and vinegar to cornstarch mixture. Cook, stirring constantly, until thickened. Return chops. Peel avocado and slice into 12 wedges and place on pineapple slices. Spoon sauce over all, cover and cook for 12 minutes in oven.

Mrs. John C. Banta

ORIGINAL JOHN MARZETTI

1 lb. lean pork cut in
  pieces
1 T. butter
1 medium onion, diced
1/4 lb. cheddar cheese,
  cut up
1 sm. can tomato paste
2 c. noodles
salt & pepper to taste

Melt butter in skillet. Add pork and brown well. Add onion and cook over low heat for 15 minutes. Season with salt and pepper. Add tomato paste and cook for another 15 minutes. Remove from heat. Add cooked noodles and most of cheese. Stir thoroughly,mixing well. Place in oblong baking dish and dot with remaining cheese. Place in 350° oven for 1 hour.

Mrs. Art Snider

MAUREEN'S BARBECUED RIBS

Place 3 lbs. of COUNTRY STYLE spareribs in shallow baking pan. Do not cover or add water. Pour 1/2 cup lemon juice and 1/2 cup chopped onions over ribs. Bake at 425° for about 1 1/2 hours. Turn ribs from time to time. Take ribs out of pan, put in clean baking dish; pour Texas Barbecue Sauce over the top. Bake at 350° for one hour longer. Baste often.

TEXAS BARBEQUE SAUCE

3 T. brown sugar
1 T. paprika
1 t. salt
1 t. dry mustard
1/2 t. chili powder
1/4 cup catsup
1/2 cup water
1/8 t. cayenne pepper
2 T. Worcestershire Sauce
1/4 cup vinegar
1 cup tomato juice or sauce

Mix in saucepan. Simmer 1/2 hour or until slightly thickened.

Mrs. Robert Syring

RIBS WITH SAUERKRAUT AND WHITE WINE

3 lbs. country style ribs
2 to 3 bags of sauerkraut
1 t. celery seed
1 apple, peeled, cored & sliced
2/3 to 1 cup brown sugar
1 cup or more white Rhine wine

Boil ribs 45 minutes to remove fat. Combine rest of ingredients and put in large roasting pan. Lay ribs on top and bake 2 1/2 hours at 350°. Keep adding wine to moisten. Salt and pepper ribs only Serve with mashed potatoes.

Mrs. Joseph Tucco

THE ONE POUND PORK CHOP

Marinating Sauce:

- 2 c. soy sauce
- 1 c. water
- 1/2 c. brown sugar
- 1 T. dark molasses
- 1 t. salt

Red Sauce:

- 1 bottle Heinz Ketchup
- 1 bottle Heinz chili Sauce
- 1/3 c. brown sugar
- 1 T. dry mustard
- 1/3 c. water

Mix together all ingredients for marinating sauce and bring to a boil. Cool. Put chops in a pan, bone side up, pour sauce over and let stand in the refrigerator over night. Take chops out of sauce, place in baking pan and cover tightly with foil. Bake at 375° for 2 hours or until tender.

While chops are baking, combine all red sauce ingredients in heavy sauce pan or double boiler. Dilute dry mustard, sugar and water, leaving no lumps. Bring all red sauce ingredients to a slight boil. The red sauce is finished. Dip tender chops in the sauce, place in baking pan and bake for 30 minutes or until slightly glazed.

For extra flavor, put chops on charcoal pit or grill. Have grill as high as possible from coals. Use only a few coals. Place finished chops on grill, let cook slowly, a little blacking does not hurt chops. Grill no longer than 15 minutes.

The sauces can be stored in freezer or refrigerator. Bring to a boil before re-using.

Clarence Tuma
1217 S. Mission, The Embers Inc.
Mount Pleasant, Michigan

NOTE: Pork chops should be center cut from a 14 lb. or less pork loin. Chops should weigh 1 lb. each.

GALLIHER'S SUMMERTIME GRILL

3 lb. pork loin roast
32 oz. Open Pit Barbecue Sauce
1 lb. Marhoefer's German Brand Hot Dogs
1-14 oz. can sm. onions
8 oz. Wishbone Italian Dressing
2-8 oz. cans whole mushrooms
8 oz. Bottle Kraft Sweet & Sour Dressing
1 qt. cherry Tomatoes
2 green peppers

DIP: Mix together;
1 c. mayonnaise
2 T. Horseradish
1/4 c. mustard

Bake tenderloin until done. Cut meat in 1 1/2" cubes, cover with barbecue sauce. Drain mushrooms and marinate with Kraft's. Drain onions and drizzle with Wishbone. Cut the green peppers into 1 inch pieces. Refrigerate everything 3 or more hours. Prepare outdoor barbecue. Place 1/3 of pork, hot dogs, onions, mushrooms, tomatoes and green peppers on grill. Turn often. Remove when well heated. Place on platter with tooth picks and use dip. Cook rest of food as needed. Have guests experiment using different combinations.

Mrs. Nancy Galliher

QUICK AND EASY: Take a 3/4" thick slice of pork tenderloin, season, place a thick slice of Bermuda onion and tomato on top. Wrap slice of bacon around tenderloin and secure with toothpick. Bake at 350° for 1 hour using shallow pan. Serves 1.

Mrs. James Hinga

GLAZED LOIN OF PORK

Loin of Pork
2 t. salt
1/2 t. Ground pepper
1 t. rosemary

Preheat oven to 325°. Sprinkle roast with salt, pepper and rosemary leaves. Roast 35 minutes to the pound. Baste frequently with the currant glaze 30 minutes before roast is done.

CURRANT GLAZE

Combine and simmer the following ingredients. Stir constantly.

1 c. currant jelly
4 T. port wine
2 t. vinegar
1 t. dry mustard

Mrs. Norm Burtt

TENDERLOIN CASSEROLE

1 1/2 lbs. cubed pork tenderloin
2 med. onions, chopped
1 can cream of mushroom soup
1 c. chopped celery
1 1/2 c. water
1/2 c. dry rice
1 c. mushrooms, drained
1 can chicken and rice soup

Brown meat. Add onions and brown slightly. Mix other ingredients with meat and onions. Put mixture into casserole and bake for 1 1/2 hours at 375°.

Mrs. Tom Boyd

PORK VEGETABLE STEW

- 2 lbs cubed pork shoulder
- 2 lg. onions, sliced
- 1 no. 2 can tomatoes
- cabbage, green beans, lima beans or a vegetable of your choice.
- 1/4 t. chili powder
- salt & pepper to taste
- 6 medium potatoes

Brown cubes in small amount of oil. Place in a 3-quart saucepan with 4 cups water, onions, tomatoes and seasonings. Cover and simmer until pork is tender (about 2 hours). Add pared potatoes cut lengthwise and then the vegetables. Cook until tender. Serve over or with cornbread. Serves 8 to 10.

Mrs. Howard Hamm
New Castle, Indiana

PORK IN BARBECUE SAUCE

6 pork chops or 3 cups of cubed pork or sliced shoulder.

- 8 oz. can tomato sauce
- 1/2 c. minced onion
- 2 T. brown sugar
- 1 T. Worcestershire Sauce
- 1/4 c. catsup
- 2 T. vinegar
- 1 T. mustard
- 1 t. salt
- 1/2 t. pepper

Brown chops in heavy skillet, drain off fat. Combine sauce ingredients and pour over meat. Simmer, covered for 45 to 60 minutes. Serves 6.

Betty Bitler

QUICK AND EASY

Brown pork chops in heavy skillet. Use one that can be put in oven. Cover with Chicken Gumbo Soup and bake at 350 for 1 hour.

Mrs. Dorothy Sullivan

Vegetables

ASPARAGUS CASSEROLE

- 2 med. cans Asparagus
- 2 T. flour
- 2 T. butter
- 1 c. milk
- Grated Cheese
- 1 pimiento chopped
- 3 hard boiled eggs-sliced
- 1/2 c. cracker crumbs
- Salt and pepper to taste

Make a white sauce, adding enough cheese for a cheesy flavor. Pour over sliced eggs, pimento and asparagus in a baking dish. Top with cracker crumbs, dot with butter. Brown at 350° for 1/2 hr. Broccoli may be substituted.

Mrs. Roy P. Collins, Jr.

ARTICHOKES GRANADA

- 3 T. olive oil
- 1 med. onion; chopped
- 2 med. carrots, pared and grated
- 2 T. flour
- 1 t. salt
- 1/8 t. pepper
- 1/4 t. dry rosemary
- 1 c. chicken broth-canned
- 2 pkgs. frozen artichoke hearts
- 2 t. lemon juice

Heat olive oil and saute onion and carrots. Stir flour, salt, pepper, rosemary and chicken broth. Bring to a boil, stirring constantly. Add artichokes and cover. Simmer until artichoke hearts are tender. Stir in lemon juice and serve. DO NOT SUBSTITUTE IN THIS RECIPE.

Mrs. James Traynor

VINAIGRETTE SAUCE

2 t. salt
1 heaping t. freshly cracked pepper
1/2 t. crushed garlic
1/4 t. sugar
1/2 t. dry mustard
1/4 t. cayenne pepper
Dash of Worcestershire and Tobasco sauce
3 T. tarragon vinegar
10 T. oil
2 T. thick cream
1 finely chopped hard cooked egg
2 t. chopped parsley

Mix above ingredients by shaking in a screw top jar. Pour over cooked, well drained asparagus or artichokes.

Mrs. Henry M. Harper, Jr.

ASPARAGUS ROQUEFORT

Butter
24 cooked asparagus spears
1/3 c. crumbled Roquefort or Bleu cheese
salt
1/2 c. croutons

Butter a casserole generously and lay half the asparagus spears in a single layer. Sprinkle the rest of the spears on top of the cheese. Lightly salt the top layer, sprinkle the croutons with butter and bake uncovered for 20 min. at 350°. Serves 4. Wait'll you taste it!

Mrs. Frederick Fiederlein

ZESTY GREEN BEAN CASSEROLE

3-4 c. cooked cut green beans
   (fresh, frozen, canned)
1 pkg. Knorr Leek Soupmix
   (amt. for 3-4 serv.)
1/2 c. sliced ripe olives,
1 can (3-1/2 oz.) fried onion
   rings or 1 c. crushed potato
   chips
2 T. butter
1-1/2 c. milk
1 T. Worcestershire
1/2 t. prepared
   mustard

Turn the cooked, drained green beans into a greased 1-1/2 qt. casserole. Melt the butter in a pan, then blend in the milk, dry soup mix, Worcestershire, mustard and drained olives. Pour this mixture over the beans in the casserole. Sprinkle the onion rings or potato chips over the top. Bake 325° for 30 minutes or until hot and bubbly. Serves 6.

Mrs. Robert O'Donohue

GREEN BEANS AND BACON

1 pkg. frozen green beans
1/8 t. salt
1 t. sugar
1/4 c. vinegar
1/4 chopped onion
6 slices bacon cut in 1/2" squares

Cook green beans in salted water until done. Drain. Fry bacon, add onion and continue frying until the onions are soft. Add sugar, salt and vinegar and allow to boil. Pour over the beans. Serve hot. Yields 4 servings.

Mrs. Edward J. O'Korn

BROCCOLI CASSEROLE

e 1 stick of butter or margarine, 1 med. onion (minced fine) and 2 stalks of celery (minced fine) until clear. Add 1 can of Mushroom soup plus 1 can of water, 1 - 8 oz. jar of Cheezwhiz, 2 t. salt and 1/4 t. Oregano. Mix well. Next add 1 pkg. chopped broccoli (thawed but not cooked) and 1 - 7 oz. box Minute Rice which has not been cooked. Mix well. Pour into a greased casserole. Bake 30 min. at 350 degrees. This can be mixed a day ahead. Serves 10.

Mrs. John Emens

COMPANY BROCCOLI

2 pkgs. (10 oz.) frozen broccoli
1 - 5 oz. can water chestnuts, drained
1 c. grated American cheese
1 c. Cream Mushroom soup
1 c. or 2/3 c. evaporated milk
1 c. onion rings

Cook broccoli 4 min. or just until tender. Drain and arrange in greased casserole. Slice water chestnuts and add to casserole. Sprinkle cheese over broccoli. Combine soup with milk. Pour over casserole. Add onion rings on top. Bake at 350 degrees for 25 min. Serves 6-8.

Mrs. James Dewar

HERBY LIMAS

Add 3 T. cream, 1 can Pimento cut into narrow strips, 3 T. melted butter, 1 t. Oregano to a package of cooked, well drained Baby Lima Beans. Serves 4.

Mrs. William Smith

CARROTS LYONAISE

1# carrots
1 chicken bouillon cube
1/2 c. boiling water
4 T. butter
3 med. onions, sliced (2 cups)
1 T. flour
1/4 t. salt
dash of pepper
3/4 c. water

Clean and cut carrots in julienne strips, about 3 1/4". Dissolve cube in the 1/2 c. water. Add carrots, cover and cook 10 min. Meanwhile, melt butter in a large skillet, add onions, cover, cook 15 min. on low heat stirring occasionally. Stir in flour, salt and pepper add 3/4 c. water, bring to boil. Add carrots and chicken stock. Simmer uncovered 10 min. Add a pinch of sugar and serve. Yields 6 portions.

Mrs. James Sharp

BAKED CELERY

3 slices bacon, cut up
1 onion, thinly sliced
2 T. finely chopped parsley
1 small clove garlic, crushed
8 stalks of celery, cut in 1" pieces
1 c. beef consomme

Place the first five ingredients into a shallow well greased baking dish. Pour consomme over them. Cover and bake at 325° about 1 hour. or until tender. Serves 4.

Mrs. Fred Miltenberger

SPICY RED CABBAGE

1/2 c. seedless raisins
2 T. butter or bacon fat
1 1/2 lb. red cabbage (not too finely shredded)
2 T. cider vinegar
1 c. sliced apples
3/4 c. chopped onion
1/2 t. pepper
4 t. sugar
2 T. water
1/2 t. salt
1/2 t. mixed pickling spices (tied in cheese cloth)

Cover raisins with cold water for several minutes. Drain. Melt fat in pan; add all ingredients. Cook till tender. Serves 6.

Mrs. William Liston

EGGPLANTS

Eggplants contain a considerable amount of water which must be removed before cooking. The most satisfactory way to remove both moisture and bitterness yet retain flavor is to let them stand in salt (1 T. salt sprinkled over 3 prepared eggplants) for 30 minutes. Gently squeeze to extract as much water as possible.

Mrs. Robt. O'Donohue

FRENCH FRIED EGGPLANT

1 eggplant, sliced
1 egg
1/2 c. milk
2 1/3 c. cracker meal
2 1/2 c. flour
1/3 t. salt
2/3 t. accent.

Mix egg and milk together; set aside. Mix dry ingredients; dip eggplant in egg mixture then flour mixtures. Fry in deep fryer at 325°.

Dietary Dept.
Ball Hospital

CELERY CASSEROLE

6 cups 1-inch celery slices
1 1/2 cups shredded sharp cheddar cheese
1 can condensed cream of chicken soup
1/3 cup slivered almonds, toasted.
salt & pepper

Cook celery in boiling salted water 8 minutes; drain. Alternate layers of celery, cheese & soup. Dot with butter. Sprinkle almonds over top. Bake at 350° for 20 minutes or till hot through. Serves 4.

Dr. John Border

QUICK CORN PUDDING

1-1# can cream style corn	1/2 t. salt
1-1# can whole kernel corn, drained	1/8 t. pepper
1 egg slightly beaten	
1/3 c. packaged bread crumbs	
1/2 c. sour cream	

Mix all ingredients and turn into a buttered 1 1/2 quart casserole. Bake at 350° for about 40 minutes or until firm. Serves 6-8.

Mrs. Wendell Covalt

NORWEGIAN CREAMED CABBAGE

Prepare 1 qt. finely shredded cabbage. Place in saucepan with just enough water to cover. Add salt to taste; cook 5 min. Drain well. Add 1/2 cup sour cream, 1/2 t. caraway seed, salt and pepper to taste. Cook in top of double boiler over boiling water 10 minutes. Serves 4.

Mrs. Selbert Boston

BRUSSELS SPROUTS AND CHESTNUTS

3# fresh Brussels Sprouts or
3--10 oz. pkgs. frozen
2 T. butter
3/4 c. chicken broth
1/4 t. salt and pepper
1/4 t. basil
1 1/2 c. chopped chestnuts

Make a cream sauce with butter, flour and chicken broth. Season with salt, pepper and basil. Cook sprouts until crisp and tender. Drain thoroughly. Place in serving dish and add chestnuts to sauce. Pour sauce over sprouts.

Mrs. John Lauck

PEAS ORIENTAL

2 pkgs. frozen peas
1 can bean sprouts
1 can of water chestnuts
1 sm. can sliced mushrooms
1 can Cream Mushroom soup
1 can onion rings

Cook peas as directed. Cool. Combine with bean sprouts, mushrooms, water chestnuts and soup. Place in casserole and top with onion rings. Bake at 350° for 30 minutes. Serves 8.

Mrs. John R. Emens

TOPPING FOR VEGETABLES

Saute 1/2 to 1 cup fresh bread crumbs in 2-4 T. butter until light brown. Add a pinch of salt, speck of pepper and paprika, 1 T. lemon juice. If desired, add 1/2 c. grated cheese instead of lemon juice. Especially nice over cauliflower, asparagus, broccoli, or brussels sprouts.

Mrs. Robt. O'Donohue

EGGPLANT WITH MUSHROOMS

4 T. butter
4 slices eggplant, 1/2" thick
1/2 clove garlic
6 large mushrooms, sliced
1 T. chopped marjoram
1/4 t. salt
1/2 t. anchovy paste
pepper
2 T. dry vermouth
2 T. medium sherry
1/4 c. grated Parmesan cheese

Melt butter in skillet, cook eggplant 5 min. on each side over medium heat. Set slices aside. Put garlic and mushroom slices in skillet, add more butter if necessary. Cover and cook over low heat 5 min. Remove and discard garlic. Turn off heat and stir in rest of ingredients except cheese. Lay two slices of eggplant in casserole and cover with half the contents of skillet. Repeat with the other two slices of eggplant and remaining sauce. Sprinkle with the cheese and bake 30 min. at 350°. Serves 4.

Mrs. Frederick Fiederlein

SWISS EGGPLANT CASSEROLE

Slice one medium eggplant in 1/4" slices. Soak 20 min. in salted water. Scald in boiling water, then dry. Saute slices in butter; then slice 3 medium onions and saute in butter. Make alternate layers in baking dish of eggplant, onion and thinly sliced Swiss cheese, ending with cheese. Sprinkle with oregano and bake at 350° until cheese melts.

Mrs. Charles Nearing

RUSSIAN CREAMED MUSHROOMS

1 lb. fresh mushrooms, cleaned and stemmed	1 c. thick sour cream
1/4 lb. butter	1 T. chopped onion

Simmer chopped onion in butter. Add mushrooms and brown quickly. Pour sour cream over mushrooms, season, serve on toast. Serves 4.

Mrs. William Frischkorn

VEGETABLE SQUARES

Cook and drain well 2 pkgs. frozen chopped spinach or broccoli. Make a white sauce of 3 T. Parkay margarine, 3 T. flour and 1 c. milk. When thickened, add 3 beaten eggs, salt and pepper to taste, 1 c. mayonnaise. Mix well. Bake in greased casserole for 45 minutes. Cut into squares for serving. Serves 8.

Mrs. Lester Janney

HERB SAUCE FOR VEGETABLES

1/2 c. butter	2 T. lemon juice
1/2 c. minced onion	1/2 t. salt
2 T. minced parsley	1/4 t. paprika
1/2 t. thyme	

Simmer onions in butter. Add remaining ingredients and cook slowly until blended, 2 or 3 minutes. This enhances most vegetables.

Jessie Findley

SPINACH CASSEROLE

2 lb. fresh spinach   1/2 lb. mushrooms-sliced
4 T. butter   1 c. heavy cream
1 c. grated cheese (1/2 c. sharp, 1/2 c. Parmesan)
1 c. fresh bread crumbs   2 T. flour

Cook spinach that has been cleaned and prepared for 3 min. in boiling salted water. Drain well. Press out excess water. Saute mushrooms in 3 T. butter for 5 min. Remove from skillet. Make cream sauce adding 1 T. butter if necessary to skillet, then 2 T. flour, 1 c. heavy cream. Cook until thickened. Add mushrooms and season with salt and pepper and a little nutmeg. Put mushroom sauce in bottom of casserole. Cover with spinach. Sprinkle combined cheese and crumbs over top. Bake at 350° for 30 min. If made ahead of time do not combine cheese and crumbs until ready to bake. Serves 6.

Mrs. Charles Goodell

TRIPLE VEGETABLE CASSEROLE

2 - 1 lb. cans of cut green beans
2 pkg. frozen broccoli spears
2 pkg. frozen cauliflower

Cook frozen vegetables according to directions. Do not overcook. Drain vegetables (beans, cauliflower and broccoli),then place in casserole. Sprinkle with salt. Dot with butter. Spread 2 cans undiluted cream of mushroom soup over top. Sprinkle with Parmesan cheese. Place in 350° oven for 1/2 hour. This takes a 13 1/2 x 8 3/4 x 1 3/4" casserole dish. Serves 10 - 12.

Mrs. David M. Galliher

MARTHA'S POTATO CASSEROLE

1 lg. bag of frozen Hash Brown potatoes
2 cans frozen potato soup
1 pt. sour cream
1 block sharp cheddar cheese, grated
Garlic salt and a few chopped green onion tops

Thaw potato soup. Mix all ingredients thoroughly in large casserole. Bake 1 hr. at 350°. This can be made ahead and refrigerated. Serves 12.

Mrs. William Bateman

BROILED TOMATOES

Slice tomatoes about 1/2" thick, broil on one side. Remove from oven, turn tomato slices over and place a small amount of cooked spinach on top. Sprinkle with a little parmesan cheese. Return to oven and broil until cheese is melted.

Mrs. James McClintock

SKILLET OKRA

1 c. corn, fresh if possible
1 c. tomatoes, fresh if possible
1 onion
8-10 pods of okra

Chop onions and saute them in a large skillet in butter. Add sliced okra and brown it. Add corn, tomatoes and salt to taste. Cook slowly until tender. Serves 3-4.

Dr. Alice Nichols

HASSELBACK POTATOES

8 sm. baking potatoes	1/2 t. salt
1/2 c. butter	1/2 t. paprika
4 T. cheddar cheese	
2 T. fine dry bread crumbs	

Slice potatoes 1/8" thin 3/4 way down (not thru to bottom) so potatoes spread out like fan. Melt butter in iron skillet, roll potatoes in this, placing them in single layer, cut side up. Sprinkle with salt and paprika. Bake at 350°, basting for 45 min. Continue to bake 20 min. longer with no basting. Combine cheese and bread crumbs, toss to blend together, putting over potatoes and bake 10 min. longer.

Mrs. Robert Dorsey

TWICED BAKED POTATOES

Bake 1 potato per person at 350° for 1 hour.

Scoop out and mash, add butter and cream, salt and pepper to taste. Make consistency of thick mashed potatoes. Put back into shell. Dot with butter and sprinkle with Parmesan cheese. Place under broiler to brown.

These may be frozen on cookie sheet, then place in plastic bag. If freezing, wait till you thaw to put on cheese and butter. After thawed,bake little while in oven to warm, then remove put on butter and cheese, place in broiler to brown.

Mrs. Lawrence Walsh

HOT GERMAN POTATO SALAD

5# red potatoes
1 large onion diced
1 heaping t. celery seed
1/2# bacon
3/4 c. cider vinegar
3/4 c. sugar
2 T. cornstarch
2 T. water
salt and pepper to taste

Cook, peel and slice the potatoes; add diced onion, salt, pepper and celery seed. Cube the bacon and brown slowly. Add sugar and vinegar to the bacon. Make the thickening of the cornstarch and water. Mix with bacon mixture and while hot pour over the potatoes. Serve Hot. This may be reheated the next day in a casserole.

Mrs. Kitty Kusch
Glenview, Illinois

POTATO CASSEROLE

6-8# potatoes, peeled
1 pt. sour cream
3 T. onion flakes
salt to taste
butter
Parmesan cheese

Cook potatoes in salt water. Drain and mash. Do not add any milk. Combine the mashed potatoes, sour cream, onion flakes and whip. Place in buttered casserole. Dot with butter and sprinkle heavily with Parmesan cheese. Refrigerate overnight. Take from refrigerator 1/2 hr. before baking. Bake in 350° oven for 1/2 hr. or until top is golden brown. Serves 6.

Mrs. Joseph Naumcheff

POTATOES ONASSIS

Bake as many potatoes as needed. Split the potatoes open and crumble the inside with a fork. Add butter but no salt or pepper. Add a dollop of sour cream to each potato and as much fresh or canned caviar as your budget allows. Chopped onions may be added.

Mrs. Lawrence Lawson

WILD RICE WITH MUSHROOMS AND ALMONDS

1/4 lb. butter	1/2 lb. sliced mushrooms
1 c. Wild Rice	3 c. chicken broth
1/2 c. slivered almonds	2 T. chopped chives or green onions

Cook butter, wild rice, almonds, chives, and mushrooms in a frying pan until the rice turns yellow. Then add the chicken broth and bake in a covered casserole at 325° for 1 hour.

Mrs. William Janney

BESS'S SWEET POTATO PONE

2 c. grated raw sweet potato	
1/2 c. milk	Grated rind and juice of 1 orange
1/2 c. sugar	
1/2 stick butter	1/4 t. cinnamon
1 egg	1/4 t. nutmeg

Mix all ingredients together and place in a shallow pan. Bake for 1 hour at 325°.

Mrs. Larry Mauffray

LOUSIANA RICE CASSEROLE

1 stick butter or oleo
1 1/2 c. Uncle Ben's Converted Rice (uncooked)
1 can each of Cream of Mushroom, Cream of Celery and Cream of Chicken
1 can drained water chestnuts (chopped)
1 small jar chopped pimento
1/2 c. each chopped onion and green pepper

Melt butter in casserole (2 qt.) Mix in the rice, soups, water chestnuts, pimento, onion and green pepper. Mix well. Bake at 300° for 1 hr. 15 min. Serves 8-10.

Mrs. William Conner

SPAGHETTI LOAF

2 c. broken spaghetti
1 clove garlic
1/2# pimento cheese, cut in cubes
1 2/3 c. milk
2 eggs
3/4 t. salt
1 T. grated onion

Cook spaghetti until tender in salted water. Rinse and drain. In a greased loaf pan put a layer of spaghetti, cheese, salt and onions. Mix milk with beaten eggs and pour over all. Bake at 325° for 45 min. Serves 4.

Miss Marcellina Yuncker

ESCALLOPED TOMATOES AND POTATOES

3 c. thinly sliced onion	1/2 t. basil
2 cloves crushed garlic	2 T. chopped parsley
2 T. olive oil	1/4 t. oregano
4 T. butter	
2 lb. tomatoes	
2 1/2 lb. potatoes	
ground pepper to taste	
1 c. grated Swiss cheese	
2 T. grated Parmesan cheese	

Saute onion and garlic in olive oil and butter until tender. Peel tomatoes and cut in half. Gently squeeze out the seeds and let them drain. Cut the potatoes into slices. Dice the tomatoes and add them to the onions in the skillet along with the spices. Mix together gently. Butter the bottom and sides of a 3 qt. casserole. Spoon 1/3 of the tomatoes and onion mixture in the bottom. Add half of the potatoes, half of the grated Swiss cheese and 1 T. Parmesan cheese. Repeat and top with remaining 1/3 onion and tomato mixture. Dot surface with 2 T. butter. Bake at 325° for 2 hr. Serves 12.

Mrs. Norman J. Burtt

TOMATO PUDDING

1/4 lb. butter	1 1 lb. can tomato puree
1/4 c. water	1/2 c. brown sugar
3 c. soft bread	

Melt butter and pour over bread cubes in greased casserole. Mix puree, brown sugar, and water and simmer for 5 minutes. Pour over bread. Bake 45 min. at 350°.

Mrs. Herbert Kishbaugh

SPINACH RING SOUFFLE

3 T. butter
1 T. minced onion
3 T. flour
1/2 c. milk or chicken stock
1/2 c. cream
2 pkgs. frozen chopped spinach
3 egg yolks
salt, paprika, nutmeg
1/2 c. grated cheddar or parmesan cheese
3 eggs

Melt butter in skillet; add onion and saute for 1 min. Stir in flour until well blended. Add milk and cream. When sauce is boiling, add cooked, well drained spinach. Reduce heat and stir in egg yolks. Cook and stir a short time to permit yolks to thicken. Season with salt, paprika, nutmeg, and cheese. Whip three egg whites until stiff. Fold lightly into cooked mixture. Butter a 7" ring mold, pour in the souffle, and bake in 325° oven for about 1/2 hr., until firm. Unmold and serve filled with creamed fresh mushrooms or with carrots tossed in butter with two stalks diced cooked celery.

Mrs. W. C. Schade

SCALLOPED RICE

2 c. cooked rice
2 T. melted butter
6 T. grated cheese (sharp of parmesan)
4 T. finely minced carrots
salt and paprika
3 T. milk to moisten
4 T. finely minced green pepper
2 T. finely minced hard cooked eggs

Toss all ingredients lightly until well mixed. Put in buttered casserole and cover with corn flake crumbs. Bake at 350° until golden brown (20-30 min.). Serves 4-5.

Mrs. E. E. Sabourin

NOODLES ROMANOFF

1 pkg. (small) fine noodles
1 8 oz. cream cheese
1 small minced onion
1 c. sour cream
1/2 t. Worcestershire Sauce
2-3 dashes Tabasco Sauce
1/2 t. garlic salt
1/2 t. salt
1/2 c. buttered crumbs

Cook noodles first and drain. Blend the remaining ingredients with the noodles. Mix well. Top with crumbs. Bake at 350° for 25 min. Serves 6.

Mrs. Bernard Murphy

BARLEY CASSEROLE

Melt 1/2 lb. butter in a saucepan, stir in 2 medium onions coarsely chopped, and 3/4 lb. mushrooms, trimmed and sliced. Saute the vegetables until the onions are golden and the mushrooms tender. Add 1-1/2 c. medium pearled barley (in the white box) DO NOT USE QUICK BARLEY. Cook the mixture until the barley is a delicate brown. Transfer the mixture to a casserole, add 3 pimentos, coarsely chopped, and 2 c. chicken stock. Add salt and pepper to taste. Cover the casserole and bake it in a moderate oven (350°) for 50-60 min. or until the barley is tender and all the liquid is absorbed. If the barley seems dry during the baking period, add more stock. Serves 6-8.

Mrs. Morton Kalker

SPINACH SUPREME

2 10 oz. pkg. chopped spinach
1# fresh mushrooms
1/2 t. salt-pepper
1/8 t. garlic powder
1/2 c. mayonnaise
1/4 c. lemon juice
6 T. butter
1 T. flour
1/2 c. milk
1 c. sour cream
1 t. dill seed

Cook spinach according to directions. Drain well. Reserve several whole mushrooms. Slice the remainder. Saute the sliced mushrooms in 4 T. butter. Make a white sauce from the remaining 2 T. butter, 1 T. flour, 1/2 c. milk, salt, pepper, dill seed, and/or garlic powder. Add mushrooms and spinach to white sauce. Place spinach mixture in baking dish. Blend together the sour cream, lemon juice, and mayonnaise. Stir over low heat until smooth and heated. Pour over the spinach. Refrigerate until ready to use. This may be made a day ahead. Bake at 375° for 1/2 hr. Serves 6.

Mrs. Robert Stratton

HERBED SPINACH BAKE

1 10 oz. pkg. frozen chopped spinach
1 c. cooked rice
1 c. shredded sharp American cheese
2 slightly beaten eggs
2 T. soft butter or margarine
1/3 c. milk
1/2 t. Worcestershire sauce
1/4 t. rosemary crushed
2 T. chopped onions
1 t. salt
1/4 t. thyme, crushed

Cook and drain spinach well. Mix with other ingredients and pour in 10x6x1 1/2" baking dish. Bake in a moderate oven (350°) for 20-25 min. or until the edge of an inserted knife comes out clean. Cut in squares. Serves 6.

Mrs. Robert Wolter

ZUCCHINI CASSEROLE

4 c. sliced unpared zucchini - remove seeds
1 med. onion. thinly sliced and separated
3 med. tomatoes peeled and sliced
1/2 c. chopped green peppers
1 - 8 oz. pkg. processed American cheese, cut up
3 c. 1/2" caraway rye bread cubes
1/4 c. melted margarine or butter

Alternate layers of zucchini, onion, tomato, and green peppers in 13 x 9" pan. Season to taste. Cut cheese slices in half, place atop casserole. Sprinkle with bread cubes. Drizzle with margarine or butter. Cover and bake at 350° for 45 min. Uncover and bake 15 min. longer. Serves 8 - 10.

Toni Rowray

STUFFED ZUCCHINI

1 medium zucchini
1 small minced onion
1 diced fresh tomato
1/4 c. green pepper
1 T. chopped parsley

Scrape zucchini. Cut off stem. Cut zucchini in half lengthwise. Score inside. Boil 3 minutes. Remove and scrape pulp from shell. (about 1/4") Saute pulp with the remaining vegetables in a little olive oil. Add salt to taste. Simmer for 5 min. Refill shells with this mixture. Top with Parmesan cheese. Bake 15 min. at 325°. Garnish with Parsley if desired.

Mrs. William Millard

DIET VEGETABLES

GREEN BEANS WITH WATER CHESTNUTS

2 pkg. French cut green beans
1 c. water chestnuts-finely slivered
1 clove garlic
1 bouillon cube-chicken or beef
Lemon Juice, salt and pepper

Cook beans in boiling water to which you have added the bouillon cube. Add the clove of garlic. Cook 3-5 min. Remove garlic and drain. Season lemon juice, salt and pepper. Add chestnuts and reheat slightly. Serves 4-6.

Mrs. Norman Burtt

BAKED COTTAGE CHEESE

3 c. cottage cheese
1 chopped green pepper
2 grated carrots
3 chopped onions
3 slices bread crumbled
3 eggs beaten
1 1/2 t. salt
1/2 t. pepper

Combine all ingredients and bake in a casserole at 350 degrees for 1 hour.

Mrs. David Meeks

ZUCCHINI PARMIGIANA

Simmer 2 med. sliced zucchini and 1/2 t. dried oregano together until tender. Preheat broiler 10 min. Arrange drained zucchini and 2 med. tomatoes (cut in eights) cut side up in a shallow baking pan. Sprinkle with 1/2 c. grated Parmesan cheese. Broil, 4" from heat, for 3-5 min. or until cheese melts and turns light brown. 4 serv.

Mrs. R. O'Donohue

BAKED PINEAPPLE CASSEROLE

Cream 1 stick butter or margarine with 1 c. sugar. Beat in 4 eggs. Add #2 can sweetened, crushed pineapple undrained. Add 5 slices cubed bread to the above mixture. Bake in a casserole at 350° for 1 hour. This is great with ham or pork. Serves 10. (You may use unsweetened crushed pineapple.)

Joene Henning

HOT CURRIED FRUIT

1/3 c. butter
3/4 c. brown sugar
4 t. curry powder (or less)
1 lg. jar maraschino cherries
1 lb. can pear halves
1 lb. can cling peaches
1 lb. pineapple chunks

Melt butter, add sugar, and curry. Drain fruit very well. Pour butter and sugar over fruit and bake 1 hr. at 325°. Serve hot. Yields 8 servings.

Mrs. Carl Walker

HOT MUSTARD FRUIT

1/4 c. butter or oleo, melted
1/2 c. light brown sugar, packed
2 T. prepared mustard
1 lb. can sliced peaches
1-13 1/2 oz. can pineapple chunks
2 lg. med. ripe bananas

Preheat oven to 325°. Combine melted butter, sugar, and mustard. Peel and slice bananas diagonally in 1" pieces. Drain the canned fruits well. Add bananas to other fruits. Combine all ingredients. Bake uncovered 40 min. Serve hot. Yields 8.

Mrs. Steve Slavin

LEMON RICE

1 c. rice
1 lemon
1 t. mustard seed
4 T. butter or shortening
2 hard boiled egg
salt to taste
1/2 c. ground coconut
1/4 c. cashews-chopped
1 onion, sliced
2 T. chopped parsley

Cook rice. Melt butter and add mustard seed. Cover. Shake constantly until seeds pop. When mustard seeds open, add nuts, brown, and then add parsley. Remove from fire, add lemon juice and salt, rice and coconut. Fry onion until brown; slice eggs in half. Place lemon rice on serving platter and garnish with eggs and onions. Sprinkle with paprika and serve. Serve with fish or chicken. Serves 4-6.

Mrs. Morton Standt

HOT FRUIT CASSEROLE WITH MACAROON TOPPING

1 large can pears, drained
1 large can peach halves, drained
1 large can Queen Anne Cherries, drained
1 large can mandarin oranges, drained
1 large can sliced pineapple, drained
1/2 c. brown sugar
1/2 c. lemon juice
1/4 c. butter
1 c. sherry
6 macaroons, crushed

Butter a deep casserole. Alternate fruit in layers. Sprinkle brown sugar over each layer, add lemon juice, sherry, crushed macaroons. Dot with butter and bake 1/2 hour, uncovered at 350°. Serve hot.

Mrs. Morton Standt

Salads, Dressings

CRAB MEAT SALAD

2-6 1/2 oz. cans Crab meat, drained, cleaned
1/2 lemon squeezed
1 c. crisp celery, diced
1/2 med. onion, sliced paper thin
2/3 c. Miracle Whip
1 t. (scant) Prepared horseradish
1 t. Prepared mustard
2 hard boiled eggs.

Squeeze lemon juice over chunks of crab meat, add celery, green pepper and onion. Add the chopped hard boiled eggs which have been lightly salted. Mix the miracle whip, horseradish and mustard thoroughly and then add to crab meat and other ingredients. Toss lightly with fork until all ingredients are lightly covered with dressing. Chill thoroughly before serving in lettuce cups. Serves 8.

Mrs. Charles McCormick

CALIFORNIA CHICKEN SALAD

1 large ripe pineapple, diced
4 c. cooked chicken, diced
1 c. cashews, chopped
1 small can water chestnuts, drained and sliced
MSG to taste
6 strawberries
6 sprigs of mint
2 T. scraped onion
1 c. celery, sliced
salt, white pepper to taste

Dressing:

1 c. sour cream
1 T. lemon juice
salt to taste
1/2 c. mayonnaise
2 T. Triple Sec or Cointreau

Mix all ingredients together with dressing. Pile into pineapple shells lined with endive or hearts or Romaine. Garnish with strawberries and mint. Serves 6.

Mrs. William Stevenson

ICED CURRIED SHRIMP SALAD

1 1/4 T. curry powder
2 T. flour
1 c. mayonnaise
1 onion-finely chopped or 2 T. dried onion
2 lbs. cleaned-cooked shrimp
1 can consomme soup

Make a roux of the butter and flour. Add the curry powder and stir constantly until smooth. Add consomme and season to taste. When cool add mayonnaise and shrimp. Serve cold.

Mrs. Robert Kasson

THE SAN DIEGO SALAD

4 large lettuce leaves
4 Tortillas (fried crisp)
4 c. shredded lettuce
2 c. Refried Beans
1 c. shredded cheddar cheese
2 c. shredded chicken
2 Avocados
12 pitted Black olives
2 ripe tomatoes
1/2 c. diced green onions
1/2 c. shredded radishes

Cover the bottom of 4 luncheon plates with a large lettuce leave. Fry tortillas in oil till crisp, pat dry. Spread 1/2 c. refried beans on each tortilla. Top beans with thin layer of cheese. Put on cookie sheet and heat until cheese melts. Place 1/2 c. shredded lettuce on each plate, cover with tortilla, another layer of shredded lettuce, then 1/2 c. chicken. Top salad with avocado slices, and sprinkle onions, radishes and the rest of cheese over all. Garnish with olives, tomatoes, and pass favorite dressing.

Mrs. John G. Marhoefer

LAND AND SEA SALAD

4 cups torn mixed salad greens
1 1/2 lb. frozen king crab legs, thawed and shelled or 1 6 oz. pkg. frozen crab meat, thawed
1 lb. cooked shrimp, peeled and deveined
1 cup cherry tomatoes (about 10) halved
2 T. sliced green onion
1 large ripe avocado

Curry Dressing:
1 c. mayonnaise
1/4 c. milk
1 clove garlic, minced
2 t. curry powder
1/2 t. Worcestershire
6-8 drops bottled hot pepper sauce
Stir together ingredients and chill

In salad bowl, top greens with crab, shrimp, cherry tomato halves and green onion; chill. Just before serving, peel and slice avocado; add to salad. Toss with curry dressing (above). Serves 6.

Mrs. Thomas A. Coughlin

FAIRWAY DRESSING

4 t. dry mustard
2 c. sugar
4 t. salt
1 med. onion
1 1/3 c. vinegar
1 qt. Wesson oil
1 T. celery seed

Mix first 4 ingredients with 1/2 of vinegar, beat and add oil slowly, add rest of vinegar and beat until thick, then add celery seed.

Mrs. Ramon Avila

CREAM CHEESE DRESSING

1 cup mayonnaise
8 oz. Philadelphia Cream
   Cheese (warm)
8 oz. sour cream
juice of one lemon
dash of dry mustard
1 T. chopped Green onions
1 T. chives
Dash of Curry powder
mashed clove of Garlic
1/2 t. salt
dash of black pepper
1 T. powdered sugar

Blend ingredients. For sharper tang, increase amount of spices.

John Shambarger

WOLT'S ZIPPY BEET DRESSING

1 8 oz. can diced beets
1/2 cup mayonnaise or salad
   dressing
1 1/2 t. prepared
   horseradish
1 med. head iceberg
   lettuce

Thoroughly drain beets, reserving liquid. Mash beets slightly with fork; stir in mayonnaise, horseradish and dash of salt. Add beet juice if needed to make mixture of desired consistency. Core lettuce and cut in 6 wedges. Spoon on beet dressing. Serves 6.

Mrs. Robert Wolter

FRENCH DRESSING

1 can tomato soup
1 c. salad oil
1 c. granulated sugar
1 t. salt
1 t. dry mustard
Garlic or garlic salt
1 t. paprika
1 med. size onion, grated
1 c. cider vinegar or
   pickle juice
1 T. Worcestershire
   sauce

Mix ingredients all together well with beater.

Mrs. William T. Lacey

LOW CALORIE SALAD DRESSING

3/4 c. water
2 t. cornstarch

Simmer until clear and thick. Cool. Add:

1/4 c. lemon juice
3/4 t. salt
1 1/2 t. sugar
2 t. oil
1 t. horseradish
1 1/4 t. mustard
1/2 t. paprika
1 clove garlic, cut up
1/2 t. Worcestershire
1/4 c. catsup

Mrs. Wendell Covalt

DIET CUCUMBER-YOGHURT SALAD DRESSING

1 large cucumber, pared and diced
1 c. yoghurt
1/2 t. salt
2 T. fresh mint, finely chopped

Combine all ingredients and mix well. Let stand one hour, refrigerated, until flavors meld. Delicious over salad greens. 1/3 c. is 25 cal.

Mrs. W. C. Schade

DIET DILLY DRESSING ON SALAD GREENS

3/4 c. creamed-style cottage cheese
1/2 c. salad dressing
1/4 t. dillweed
1/2 t. celery seed
3/4 oregano
1/4 t. garlic salt
1/4 t. Italian seasoning

Mix well. Put a large serving on salad greens.

Carolyn Snider

LIME HONEY DRESSING

1 T. sugar
1/4 t. dry mustard
1/4 t. salt
1/2 t. paprika
1/2 t. lime rind grated
1/3 c. lime juice
1/4 c. strained honey
1 c. salad oil

Combine sugar, mustard, salt, paprika and lime rind in small bowl. Add lime juice and honey, mix well. Add oil, beat with rotary beater until thick. Store in refrigerator; beat well before serving. Makes 1 1/2 c. Excellent over fresh fruit plates.

Mrs. Stewart Brown

CELERY SEED DRESSING

Put in blender:
1/2 c. catsup
1/2 c. vinegar
1 1/2 c. Wesson Oil
1 c. sugar
1 1/2 t. salt
1 1/2 t. paprika
1 t. dried minced onion

Start blender on low, then on high for 25 sec., turn off and add 1 t. celery seed. Blend 10 more sec.

Mrs. Will Parker

CELERY-ONION DRESSING

1/2 c. sugar
1 t. dry mustard
1 t. salt
1 T. celery seed
1 small grated onion
1/3 c. vinegar
1 c. salad oil

Mix dry ingredients in small bowl. Mix sugar, salt, mustard and onion juice and 3/4 c. vinegar. Add oil gradually along with remaining vinegar while beating at med. speed until it thickens – about 45 min. to 1 hr.

Doris Gray, Chef
Green Hills Country Club

FRENCH SALAD DRESSING

2 1/2 c. granulated sugar
1 c. catsup
1 t. salt
1 t. pepper
1 t. paprika
1 T. grated onion
1 t. garlic salt
2 1/2 c. Wesson oil
1 c. white vinegar
1 t. celery seed

Mix sugar, catsup, salt, pepper, paprika, grated onion, garlic salt. Add oil and vinegar alternately in small quantities. Beat 10 minutes. Add celery seed.

Mrs. A. L. Hemmert

OVERNIGHT SALAD

Use quantities of ingredients in proportion to number of persons served.

Layer of lettuce broken into bite-size pieces
Layer of cauliflower, sliced thin
Layer of bacon, crisp and crumbled
Thin layer of Miracle Whip
Sprinkle Parmesan-Cheese over all

Place above ingredients in covered container overnight. Toss salad 1/2 hour before serving.

Mrs. Phillip Maryan

BISHOPS SALAD

Wash, dry and crisp an assortment of lettuce (bibb, iceberg, romaine and endive). The amount should depend on the number to be served. Make dressing using 1/3 part sour cream, 1/3 part mayonnaise, and 1/3 part white wine vinegar. Slice and separate into thin rings, several mild white onions. Slice at least 3 hard boiled eggs. Toss everything together and add croutons.

Mrs. Phillip Ballou

CEASAR SALAD

Early in the day wash and rinse enough Romaine lettuce (must be Romaine), for four generous servings. Tear, not cut, the lettuce. Place in a container and crisp in the refrigerator. For your croutons, cut into 1" cubes, two slices of white Pepperidge Farm bread and toast in the oven. Assemble the following ingredients:

1 lg. peeled whole garlic bud
salt and pepper
1 anchovy
1/2 t. Bahamian Mustard
Dash of Worcestershire Sauce
1 T. Tarragon Vinegar
2 T. Olive Oil
1 whole fresh lemon
1 raw egg
2 T. Parmesan Cheese

Start with an empty wooden salad bowl. It must be **wooden.** Place the garlic bud in the bowl and liberally sprinkle the salt and pepper over it. Take a fork and pulverize the garlic into the salt and pepper. Add the anchovy and continue mashing against the inside of the bowl. Add the Bahamian Mustard and a dash of Worcestershire Sauce. Add the tarragon vinegar and olive oil. Stir well again. Take the whole fresh lemon and with a sharp fork, pierce the lemon and squeeze the juice into the bowl. Break one whole raw egg into the mixture. Stir very well after the addition of each ingredient. Sprinkle the two T. Parmesan cheese into the mixture. Add the lettuce, and toss until all leaves are evenly coated. Add croutons, mix again. Serve on salad plates. Additional Parmesan Cheese may be added if desired. Please, for a perfect salad, no substitutions are allowed.

Charles Penzel

ASPIC PORTMONTEAU

1 pkg. frozen mixed vegetables, cooked but not overdone. Dissolve 1 envelope Knox gelatin in 1/4 c. cold water. Heat one can consomme and add gelatin to dissolve. Add vegetables and pour into molds and put in refrigerator to set. Serves 4. Serve with dressing made with:

1 c. Hellmann's Mayonnaise
1 T. tarragon vinegar
1/2 c. sour cream

Mrs. John C. Banta

BILLIE MAY SALAD

Lg. jar with lid marinate at least 24-48 hrs.
Mix together:
1/3 c. salad oil
1/4 t. horseradish
3/4 t. salt
garlic powder
1/4 worcestershire sauce
3 T. lemon juice
1/4 t. dry mustard

Add to above the following:

1-6 oz. can small button mushrooms, drained
1-7 oz. can drained artichokes hearts diced
1-7 oz. can hearts of palm - cube into 1" pcs.
1/2 c. chopped celery
1/4 c. sliced green onions

Use any greens you desire, bib, and head lettuce. Mix lettuce with greens, place on plate and sprinkle with parmesan cheese. Serves 4-6.

Mrs. Kenneth May

ORANGE AND ONION SALAD

Alternate peeled orange slices and slices of red onion around a lettuce covered salad plate. Drizzle french dressing with poppy seeds over salad. Roquefort dressing is also good on this salad.

Mrs. Lawrence Lawson

BACON DRESSING

3 strips bacon, 1 egg, 1 T. vinegar, 1/2 c. sugar

Chop up the bacon, and fry. Beat the egg and add 1/2 c. sugar and the vinegar. Add bacon. Cook until thickened. Pour over lettuce or spinach.

Mrs. Roland Affolder

SPINACH AND MUSHROOM SALAD

10 oz. fresh spinach
1/4 lb. raw mushrooms
6 strips bacon, fried crisp
1 bunch scallions, sliced

DRESSING:
2 T. lemon juice
6 T. olive oil
3/4 t. salt
1 egg yolk
1/8 t. black pepper
1 clove garlic
1/8 t. dry mustard
1/4 t. sugar

Trim, wash, and dry spinach and put into salad bowl. Crumble the bacon over the spinach and add the scallions and mushrooms. Chill. Combine the lemon juice olive oil, salt, pepper, garlic, mustard, sugar, and egg yolk. Blend well, and use to dress salad. Serves 6.

Mrs. James Douglass

FLAGEOLET OR WHITE BEAN SALAD

Dry flageolets or dried small white pea beans, 2 c. (1 lb.)
Water, 5 c.
2 t. salt
1 onion
5 cloves

Ingredients for Marinade;

1 c. cooking oil
8 T. lemon juice
2 t. salt
1/2 t. pepper
2 garlic cloves, crushed
4 Scallions, chopped (only green part)
4 T. parsley, minced
4 T. fresh dill, minced
1/2 c. white wine
1/4 c. white vinegar

Soak beans in water over night or boil 2 min. and let soak one hour. Add salt and onion, studded with cloves. Bring to a boil, cover and simmer for 1 1/2 to hr. until tender. Drain well and cool. Combine ingredients of marinade and mix well. Marinate beans in marinade for 3 hr. in refrigerator. Serve as an appetizer or in a green salad.

Mrs. Howard Searight

GREEN BEAN MARINADE

2 c. green beans, drained
2 c. celery, diced
1 large Italian onion, sliced
(1 c. red kidney beans, beans-optional)
2 c. wax beans, cut
1 green pepper, sliced fine
1 c. pimento
1 c. garbanzo

MARINADE:
1 1/3 c. wine vinegar
3 c. salad oil
1 1/3 c. sugar
1 1/2 t. salt
1/2 t. pepper

Chill at least 12 hr. Drain to serve and garnish with pimento if desired and serve very cold.

Mrs. Paul Carlson

CANLIS' SPECIAL SALAD

2 heads Romaine
2 peeled tomatoes
1/4 cup chopped green onion
1/2 cup croutons
1/2 cup freshly grated Romano cheese
1/2 cup finely chopped bacon (cooked)

Into a large wooden bowl pour about 2 T. olive oil, sprinkle with salt and rub firmly with a large clove of garlic. Remove garlic and in the bottom of the bowl first place the tomatoes cut in eighths, sliced, add Romaine. Add other salad vegetables if you choose, but put the heavy vegetables in first with Romaine on top. Add other ingredients.

Dressing:
3/4 cup Olive oil
juice of 2 1/2 lemons
1/2 t. freshly ground pepper
1/4 t. chopped fresh mint
1/4 t. oregano
1 coddled egg

Into a bowl pour the combined olive oil, lemon juice and seasonings. Add coddled egg and whip vigorously. When combined pour over salad and toss.

Mrs. Frank Batsch

ELAINE'S TOSSED SALAD

Use several kinds of lettuce, also Belgium endive when available.

Cucumbers, sliced thin
fresh sliced mushrooms
green pepper, sliced
whole almonds
green onions or chives chopped
carrots, sliced
celery, sliced

Toss with Shambargers Green Goddess Salad Dressing. Top with croutons, crumpled Bleu Cheese and Spice Island Salad Herbs sprinkled on top.

Mrs. William Janney

RICE SALAD

1 c. uncooked rice	1/4 c. parsley, finely chopped
6 T. oil	1/4 c. onion, finely chopped
2 T. white vinegar	1 c. drained cooked green peas
1 t. salt	1 small cucumber
fresh ground pepper	tomato slices
1 t. dried tarragon	sliced, stuffed olives
1/2 c. chopped sweet green or red pepper	
ripe olives	

Cook rice according to package until tender, but not mushy. While rice cooks-combine olive oil, vinegar, salt, pepper and tarragon. While rice is hot, pour dressing over top and cool. Fold in green pepper, parsley, onion and peas. Cover, refrigerate for at least 4 hours.

At serving time pare cucumber, cut into quarters lengthwise, remove seeds. Cut cucumber into 1/4 inch pieces; toss with rice mixture. Pile rice mixture high on platter.

Mrs. Bernard Perrin

OLD HOMESTEAD KIDNEY BEAN SALAD

1 pkg. frozen mixed vegetables	1 can #2 kidney beans
4 strips celery, chopped	1 med. onion, chopped

Cook, until tender, the frozen vegetables and drain. Combine with the remaining ingredients and mix with the following dressing:

3/4 c. sugar	Pinch of salt
1 T. flour	1/2 c. vinegar
1 T. dry mustard	

Combine ingredients. Cook until clear over low heat stirring constantly.

Mrs. Milton Gustafson

CAULIFLOWER SALAD

3 c. finely chopped raw cauliflower
1 T. dehydrated minced onion or 3 T. fresh
1 c. diced fresh tomato
1/3 c. dairy sour cream
1/16 t. pepper
2 t. lemon juice
1/4 c. chopped celery
1 t. sugar
3/4 t. salt
1/8 t. garlic powder
2 t. cider vinegar

Place all vegetables in a bowl, and combine sour cream and seasonings. Add to vegetables and mix lightly. About 6 servings.

Mrs. Fred Miltenberger

KOREAN SALAD

1 bag washed spinach
1 can water chestnuts, sliced
1 can bean sprouts
2 hard boiled eggs
5 strips crisp crumbled, bacon

DRESSING:
3/4 c. sugar
1 c. oil
1/3 c. catsup
1 med. onion, grated
2 T. Worcestershire Sauce
1/4 c. vinegar

Combine vegetables with dressing and top with sliced eggs and crumbled bacon. Salt to taste.

Mrs. W. Glen Jeakle

BROCCOLI SALAD (Serves 4)

1 box chopped broccoli, cooked and cooled
2 hard cooked eggs, chopped
1 sm. onion or less
12 stuffed green olives, sliced
1 stalk of chopped celery

Mix above ingredients with enough Hellmann's Mayonnaise to moisten. Salt and pepper to taste.

Mrs. John Meredith

MUSHROOM AND LIMA BEAN SALAD

1 pkg. (10 oz.) frozen
  green lima beans
8 sliced fresh mushrooms
  or 1 can sliced mushrooms
1 large onion, chopped
1 T. chopped fresh parsley
1 clove garlic, minced
1/2 T. oregano
3 T. olive oil
1/3 c. wine vinegar
1/4 t. celery salt
onion rings
1/2 t. salt
1/4 t. pepper

Cook lima beans until tender. Drain, rinse under cold running water, and drain again.
Toss together with mushrooms, onion, parsley, and oregano. Shake together vinegar, olive oil, garlic, salt, celery salt, and pepper. Pour over bean mixture and toss thoroughly. Chill 1-2 hrs. To serve, heap into casserole lined with crisp salad greens. Garnish with thinly sliced onion rings. Serves 4.

Mrs. Wendell Covalt

PERFECT POTATO SALAD

2 1/2 c. sliced cooked potatoes sprinkled with:

1 t. sugar
1 t. vinegar

Mix together:
1/2 c. chopped onion
1 1/2 t. salt
1 1/2 t. celery seed
3/4 c. mayonnaise
Add to potatoes and mix well.

2 hard cooked eggs, sliced. Carefully add to mixture. Serves 4.

Mrs. Morton Roth

POTATO SALAD

3 c. diced cooked potatoes	2 T. chopped green peppers
4 hard cooked eggs, diced	2 T. chopped dill pickles
1 c. diced celery	1 1/2 t. salt
2/3 c. diced cucumbers	1 1/2 t. pepper
2 T. chopped onions	1 1/2 c. or more salad dressing
1 T. chopped parsley	

Mix and chill the ingredients. Serve in a bowl lined with crisp lettuce leaves. Cover and let stand for several hours before serving.

Mrs. William Church

MOLDED HOLIDAY SALAD

2 pkgs. raspberry jello	1 #2 can applesauce
1 c. boiling water	3 pkgs. frz. raspberries
1/4 c. lemon juice	Omit 2/3 c. raspberry juice

Dissolve jello in water, add lemon juice, applesauce and thawed raspberries. Pour into small molds or large ring mold. Fill center with dressing. Serves 12. To fill a larger mold, use 1 pint sour cream with a pinch of salt. Place miniature marshmallows to desired thickness.

Mrs. John Emens

CINNAMON JELLO SALAD

1 lg. pkg. cherry or raspberry jello	1/3 c. red hots
2 c. boiling water	1 can applesauce

Stir red hots into boiling water until melted. Pour over jello. Add applesauce and one cup boiling water. Set until firm.

Mrs. William Liston

UNUSUAL TOMATO ASPIC SALAD

2 cans tomato soup
2 sm. pkgs. cream cheese
2 pkgs. gelatin
  dissolved in 1 c. water
1 c. mayonnaise
2 sm. onions, chopped
1/3 c. chopped celery
1/3 c. chopped green pepper
1/3 c. chopped stuffed olives

Melt cream cheese in tomato soup. Add gelatin, which has been dissolved in water and cool. Add remaining ingredients and pour into 5 1/2 c. ring mold. Refrigerate until firm and turn out onto lettuce leaf covered platter. Serves 8.

Mrs. David M. Galliher

LIME GRAPE SALAD

2 pkgs. lime jello
2 c. boiling water
1 1/3 c. cold water
2 t. lemon juice
dash of salt
20 oz. can crushed pineapple
16 oz. can spiced grapes, drained
1/2 c. broken pecan meats
1 c. shredded cheese

Dissolve jello in water, add cold water, lemon juice and salt. Chill until partly set. Drain pineapple and save juice for dressing. Fold pineapple, grapes and nuts into jello. Chill till firm then spread with dressing, sprinkle with cheese.

DRESSING:
1/2 c. sugar
1/4 t. salt
2 T. flour
1/2 c. whipped cream
1 egg, beaten
2 T. butter
1 T. lemon juice
1 c. pineapple juice

Sift sugar, salt & flour into pan. Stir in egg and fruit juices. Mix well. Cook over low heat, stirring constantly. Remove from heat, add butter. Cool. Fold in whipped cream. Serves 8.

Mrs. Carlyle Pippen

SOUTHERN APRICOT JELLO

1 can apricots
1 can crushed pineapple
3/4 c. miniature marshmallows
2 pkg. orange jello
2 c. hot water
1 c. combined juices

Drain fruit and save juices. Dissolve jello well. add 1c. fruit juices. When cool add apricots, marshmallows and pineapple. Let set until firm. Top with the following topping:

1/2 c. sugar
1 c. mixed juices
3 T. flour

Cook all together over low heat until the sauce thickens. Add 2 T. of butter and cool. Then add 1 c. of whipped cream. Spread this topping over jello, then sprinkle 3/4 c. sharp grated cheese over top.

- *Mrs. Warren Gamberling*

EMERALD SALAD

2 pkgs. lime jello
1 1/2 c. boiling water
1 1/2 c. cold water
1 c. stuffed green olives, halved
1 t. salt
2 avocados peeled & diced
2 T. lemon juice
1 jar cocktail onions halved
1 1/2 c. diced cucumber peeled and seeded
1/2 cup vinegar

Dissolve jello in boiling water, add cold water and chill. Marinate cucumber in salt and vinegar. Sprinkle lemon juice and salt over avocado cubes. When jello is thickened, add well drained cucumbers, onions, olives and avocado cubes. Mold in ring. Nice with pickled shrimp in the middle.

Mrs. Garl Walker

STRAWBERRY MOLDED SALAD

2 small pkg. strawberry jello
1 c. boiling water

Stir until dissolved and then add 2 pkg. frozen strawberries and 1 #303 c. crushed pineapple. Set in refrigerator.

TOPPING

1 large pkg. Philadelphia cream cheese
1/2 c. miniature marshmallows
1/2 pint whipping cream

Set in refrigerator in a deep bowl overnight. Whip thoroughly and spread on top of jello. Sprinkle with chopped nuts if desired.

Mrs. Richard Kishel

LAYERED CRANBERRY ORANGE MOLD

First layer: make orange jello using 1 c. hot water and 1 c. orange juice. Put into blender 1/3 c. orange jello mixture. Whip until blended. Pour into 1/2 qt. mold or bowl. (Reserve rest of orange jello at room temp.) Chill until firm.

Second layer: Make cranberry or black raspberry jello using only hot water. Add one jar cran-orange relish (do not drain). Spoon on top of first layer, and return to refrigerator.

Third layer: When second layer is firm, place reserved orange jello in blender and whip until foamy. Pour into mold.

Unmold on lettuce and garnish with mayonnaise and a small amount of relish on top. Serves 8.

Mrs. James Traynor

TUNA RING MOLD

1 can tuna - 7 oz.	1 pimento chopped
1 1/2 T. Knox Gelatin soaked in 1/2 c. cold water	1 T. grated onion
1 can condensed mushroom soup	1/2 t. salt
1 cup mayonnaise	1/4 t. paprika
	1/2 c. slivered toasted almonds, (bleached)

Drain tuna. Soak gelatin in cold water. Heat mushroom soup with 1 can of water. Put gelatin mixture into soup. Stir in mayonnaise, almonds, pimento, onion, salt and paprika. Pour into 4 c. ring mold. Chill. Serve on lettuce leaves. Serves 8.

Mrs. John Osborne

DILLED SALMON MOLD

2-#1 cans salmon	2 envelopes unflavored gelatin
1/2 c. lemon juice	1/2 c. water
1 c. sour cream	2 T. cider vinegar
1 c. shredded cheddar cheese	1 c. whipping cream, whipped
2 T. grated onion	3/4 T. dill weed (preferably fresh)
1 t. salt	

Drain salmon, remove bones and skin, flake with fork. Place salmon in large mixing bowl, add lemon juice. Fold in sour cream, cheese, onion salt and dill weed. Soften gelatin in water and vinegar in a small sauce pan. Heat at low temp. stirring constantly until gelatin is dissolved. Gradually stir gelatin mixture into salmon mixture. Fold in whipping cream just until combined. Turn into 6 c. mold. Refrigerate until firm. Unmold onto serving platter and garnish with crisp slices of cucumber and tomato wedges.

Mrs. Charles Slavin

CAPER SALAD

1 pkg. lemon jello	1 can pimento (chopped)
1 can pineapple (cubes)	1/2 c. English Walnuts
1 bottle of Capers	salt to taste

Make jello as usual, using water and pineapple juice, also salt. When congealed add other ingredients, chill until firm. Serve in lettuce cups.

Mrs. Helen Huffman

CUCUMBER SALAD

1 box lime jello	1 cucumber
1 c. hot water	1 small onion
1 c. Miracle Whip	1 pint cottage cheese

Dissolve jello in hot water. Let set until consistency of jelly. Add Miracle Whip and beat. In the meantime cut up the cucumber and onion very fine. Add these and cottage cheese to the first mixture and allow to set.

Mrs. Hugh Rayburn

MANDARIN ORANGE MOLD

2-11 oz. cans Mandarin oranges
1-13 1/2 oz. can crushed pineapple (drained)
2-3 oz. pkgs. orange jello
1 pt. orange sherbert (2 cups)

Drain oranges saving the juice from only one can. Add water to make 1 1/2 cups liquid. Bring to a boil, remove from heat, add jello and dissolve. Add sherbert and stir till melted. Jell and fold in drained oranges and pineapple, refrigerate till solid. Nice served in a ring mold garnished with oranges and strawberries. Cool Whip, mayonnaise or french dressing are good with this.

Mrs. George Irving

DIET CHINESE CUCUMBER SALAD

2 medium cucumbers	2 T. sesame oil
1 t. soy sauce	1/4 t. tabasco
1 T. white vinegar	1/2 t. salt
1 T. sugar	

Peel, seed and slice cucumbers, leaving hollow, boatlike shells. Combine the ingredients for the sauce. Add the cucumbers and toss lightly. Chill

Mrs. Henry M. Harper, Jr.

DIET TOMATO ASPIC

1 c. tomato juice (46 oz.)
4 t. Worcestershire sauce
1 med. onion, chopped
2 or 3 garlic cloves
8 whole cloves
3 bay leaves
4 T. vinegar
Sm. bunch of celery leaves (or 2 T. celery seed)

Cook slowly until onions and celery are well done (about 1/2 hr.). Strain and add enough water to make 7 c. Reheat. Dissolve 4 pkgs. Knox Gelatin in 1 c. cold water; add to hot tomato liquid. Put in a 12 x 7 1/2" casserole. Chill until set. Serves 8.

Mrs. Ray H. Morrison

Breads

POPOVERS

1 heavy cast iron popover pan
1 blender
3 eggs
1 c. milk
1 c. sifted flour
1/2 t. salt

Beat egg whites in blender for 4 minutes. Beat egg yolks thoroughly in separate bowl. Add milk and salt. Pour egg yolk mixture slowly into blender. Continue beating for 4 minutes at medium speed. Meanwhile, heat popover pans, and when mixture is ready to go, drop a little butter in each section; pour mixture immediately into pan; put back into hot oven, 450° for 8 minutes. Reduce heat to 350° for 10 minutes.

Mrs. Will C. Moore

MOIST BANANA WALNUT BREAD

2 c. sifted flour
1 1/2 t. baking powder
1/2 t. salt
1/2 t. baking soda
1/4 t. nutmeg
2 eggs
1/2 c. soft butter or margarine
2 T. milk
1 t. lemon juice
1 c. sugar
1 1/2 c. sliced very ripe bananas (3)
1 c. black walnuts

Heat oven 350°. Grease a large loaf pan. Sift flour, baking powder, salt, baking soda and nutmeg together. Set aside. Beat together eggs, butter, milk, lemon juice, and sugar thoroughly. Add bananas and beat until smooth. Pour all into dry ingredients, and mix only until flour is moistened. Pour into prepared pan and bake 1 hr.

Mrs. John R. Reynolds

APRICOT BRANDY POUND CAKE

1 c. butter
3 c. sugar
6 eggs
3 c. flour
1/4 t. soda
1/2 t. rum flavor
1 t. orange ext.
1/4 t. almond ext.
1/2 t. lemon ext.
1 t. vanilla
1/2 c. apricot brandy
1 c. sour cream

Grease and flour tube pan. Cream butter and sugar. Add eggs, one at a time, beating well after each. Sift dry ingredients. Combine flavors, brandy, and sour cream in small bowl. Add alternately the dry ingredients and brandy mixture to the sugar, butter, and egg mixture. Mix until just blended. Bake at 325° for 70 minutes, or until the crack on top of the cake is dry.

Mrs. George Kappes

PUMPKIN BREAD

1 c. vegetable oil
4 eggs, beaten
2/3 c. water
2 c. pumpkin
3 1/3 c. pre-sifted flour
1 1/2 t. nutmeg
2 t. baking soda
1 t. cinnamon
3 c. sugar
1/2 c. raisins
1/2 c. chopped pecans

Mix in order given and pour into 3 lined loaf pans or 9x13 cake pan. Bake at 350° for 1 hour.

Mrs. Kenneth Dosch

HONEY CAKE

4 T. cocoa
1/2 c. shortening
1 c. honey
2 eggs
1 3/4 c. flour
1 1/4 t. soda
1/2 t. salt
3/4 c. milk
1 t. vanilla

Preheat oven to 325°. Beat honey and shortening together. Add beaten eggs. Sift all dry ingredients together. Add dry ingredients to shortening mixture alternately with milk plus vanilla. Bake in greased loaf pan, 10x13x2 1/2. Serve with ice cream and hot "Honeyscotch topping".

HONEYSCOTCH TOPPING

1/2 c. sugar
3/4 c. honey
1/4 t. salt
1/4 c. butter
2/3 c. evaporated milk

Combine sugar, honey, butter, salt and 1/3 c. of the milk in a saucepan. Cook over medium heat, stirring occasionally, to soft-ball stage. Stir in remaining 1/3 c. milk and cook until thick and smooth, about 3 min. Makes about 1 1/2 cups. Serve hot or cold with ice cream on ginger bread or honey cake, or for a sundae.

Mrs. Jon Barrett

ANGEL BREAD

Soak 2 pkg. active dry yeast in 1/2 c. warm water for 5 min. without stirring. Mix together: 1 1/2 c. warm milk, 1/2 c. sugar, 2 t. salt. Stir until sugar and salt are dissolved. Stir yeast and water mixture, then add to the milk, sugar, and salt mixture. Stir until yeast is dissolved. Stir into that mixture: 2 beaten eggs, 1/2 c. soft shortening. Mix in: 6 1/2 to 7 1/2 c. sifted all purpose flour. Handle and knead dough. Let rise. Push down. Let rise again and then push down. Break off dough in small balls and dip into melted butter and roll in mixture of granulated sugar and cinnamon. Drop in angel food cake pan. Preheat oven to 400°. Bake ten min. then reduce heat to 350° for 30 more min.

Variations: Add 1/2 c. raisins and/or 1/4 c. nuts.
Ice with powdered sugar glaze
For informal occasions, break off pieces instead of slices.

Mrs. Donald Lemish

APRICOT DATE NUT BREAD

1 pkg. Pillsbury Date Bread Mix
1/2 pkg. dried apricots
1/2 c. chopped pecans

Follow directions on box for date bread mix. Cut into the mix 1/2 the package of dried apricots and 1/2 c. pecans. Bake as directed. Makes a delicious moist bread that is especially good with butter or cream cheese.

Mrs. Phillip Albright

BOSTON BROWN BREAD

Graham flour
2 c. sour milk
1/2 c. dark molasses
pinch salt
1 c. raisins
2 t. soda

Put all ingredients as named together in large mixing bowl and mix well. Add enough graham flour to make batter a little thicker than for a cake. Grease well 4 cans (use 1 lb. cans). Fill half full of mixture and cover tightly with foil. Tie a string around to hold it. Bake in a slow oven (300°), 1 hour. Stand the 4 cans on a cookie sheet. Take out of cans at once. It is easier to run a knife around the sides and the loaves will come out easily.

Mrs. Raymond H. Morrison

DATE NUT BREAD

1 c. dates
1 1/4 c. boiling water
1 c. sugar
2 eggs
1/2 c. nuts
1 t. vanilla
1 3/4 c. flour
1 t. salt
1 t. baking soda

Cut up dates. Pour boiling water over dates, let soak and cool. Add sugar, eggs, and vanilla to date mixture, then add dry ingredients and mix well. Pour into greased loaf pan. Bake 1 hour at 350°.

Catherine Horton

STREAMLINED WHITE BREAD

Dissolve 1 pkg. dry yeast in 1 1/4 c. warm water in large bowl. Add 2 T. shortening; 2 t. salt; 2 T. sugar; 1 1/2 c. flour. Beat 2 min. with mixer or 300 strokes. Blend in 1 1/2 c. more flour till smooth. Cover with cloth and let rise 30 min. Then beat batter 25 strokes and spread in greased loaf pan. Let rise until batter reaches top of pan. (about 40 min.) Heat oven 375°. Bake 45 min. or until brown. Makes 1 loaf.

Mrs. Lenoard White

BUTTERMILK BREAD

1 c. buttermilk
3 T. sugar
2 1/2 t. salt
1/3 c. butter
1 c. very warm water
1 pkg. dry yeast
5 3/4 c. sifted flour
1/4 t. baking soda

Scald the buttermilk. (it will appear curdled); stir in sugar, salt, and butter. Cool to lukewarm. Measure the very warm water into a large bowl, sprinkle or crumble in the yeast. Stir until dissolved. Add the lukewarm milk mixture. Stir in 3 c. sifted flour, and the baking soda. Beat until smooth. Add the remaining 2 3/4 c. flour; use a little more or less, depending on the flour, to make a dough that has a rough, dull appearance and is a bit sticky. Turn the dough out onto a lightly floured board and knead until smooth and elastic, about 8 to 10 min. Form into a ball and put into a greased bowl, turning to grease all sides. Cover with a clean damp cloth and let rise in a warm place, free from drafts, for about 1 hour, or until doubled in bulk. Punch down, turn out on a lightly floured board and let rest for 15 min. Divide the dough in half. Shape into loaves and place in two greased bread pans. Cover and let rise in a warm place about an hour, until doubled in bulk. Bake at 275° about 25 min.

Mrs. Edward O'Korn

CRANBERRY BREAD

Beat 1 egg, and add 1 cup sugar. Put juice and grated rind of 1 orange into cup with 2 T. Crisco. Add boiling water to make 2/3 c. liquid.
Sift 2 c. flour; 1/2 t. salt; 1/2 t. soda; 1 1/2 t. baking powder. Add alternately with liquid. Add 1 c. whole raw cranberries and 1/2 c. broken nut meats.
Bake at 325° in greased, floured pan for 1 1/4 hrs. Let ripen in refrigerator. I often use two smaller pans, bake about 45 minutes. This bread can be frozen.

Mrs. Lester Janney

BANANA NUT BREAD

1 c. sugar
2 T. margarine, soft
1 egg
3/4 c. milk
1 c. ripened bananas (mashed)
3 c. flour
3 1/2 t. baking powder
1 t. salt
3/4 c. chopped nuts

Heat oven to 350°. Grease (only) a pan 9x5x3, or 3-20 oz. cans. Mix sugar, margarine and egg thoroughly. Stir in milk. Measure flour by the dip, level, and pour method. Blend dry ingredients and add to wet mixture. Add bananas and nuts. Pour into pan or cans and bake 60-70 minutes or until toothpick comes clean. Crack in top of loaf is characteristic.

Mrs. Joe Tucco

GALAPENO PEPPER CORNBREAD

3 c. cornbread mix
2 1/2 c. milk
1/2 c. salad oil
3 eggs beaten
1 1/2 c. grated american cheese
2 T. sugar
1 onion large, grated
1 c. corn-cream style
1/2 c. chopped pepper (galapeno)

Mix and bake in shallow pan at 400° until brown. 1/4 c. chopped pimiento and 1/2 c. crisp bacon may be added if desired.

Mrs. Thurman Arthur

TOASTED CHEESE LOAF

1 unsliced sandwich loaf
1/2 c. butter
2 (5 oz.) jars sharp spreading cheese

Cut crusts from top and sides of bread. Make 8 slices crosswise, cutting to but not through, bottom crust. Make one lengthwise cut down the center. Place on baking sheet. Blend butter and cheese. Spread between slices, over top and sides. If desired, sprinkle lightly with poppy seed or celery seed. Tie string around loaf to hold together. Bake in hot oven (400°) until cheese is melted and bread is crusty, about 15 min. Serve like pan rolls. Makes 16.

Mrs. Karl Benkeser

BAKED CHEESE SQUARES

Grind together: 1/2 lb. mild cheese
1/2 lb. sharp cheese

1/2 lb. butter-soft
1 t. tabasco
grated onion
1 T. Worcestershire sauce
1 egg, beaten
one unsliced sandwich loaf

Mix together, spread on sliced bread squares. Bake at 350° until brown.

Maxine Strom

CHEESE SQUARES

One loaf of unsliced bread. (square shaped pullman or sandwich loaf.) Trim off all crusts. Cut loaf into 4 sections lengthwise and then into 1 1/2" cubes.

CHEESE MIXTURE:
1-3 oz. Phild. cream cheese
1 1/4 c. cheddar cheese
1/2 c. butter
2 egg whites, beaten stiffly

In double boiler cook 2 cheese and butter to rarebit consistency. Fold in beaten egg whites. Dip bread cubes in mixture until thickly covered, and place on greased cookie sheet. Leave in refrigerator over night. Next day, bake at 350° for 12-15 min. until puffy and golden brown. Serve with fruit salad.

Mrs. William Stevenson

BUTTER-BALL COFFEE CAKE

1/4 c. butter, melted
3/4 c. sugar
2 cans Betty Crocker Bisquick refrigerated biscuits
1 T. cinnamon
1/4 c. chopped nuts

Heat oven to 375°. Grease a 9" rd. layer pan. Separate biscuits and dip in melted butter, evenly coating each with a mixture of the sugar and cinnamon. Place 15 biscuits around the outer part of the pan, overlapping to make a circle. Overlap remaining 5 biscuits to fill center. Pour remaining butter over. Sprinkle with chopped nuts. Bake 25-30 min. Allow to stand 5 min. before serving.

Mrs. Karl Benkeser

SOUR CREAM COFFEE CAKE

1/2 c. butter
1 c. sugar
2 eggs
2 c. flour
1 t. vanilla
1 t. baking soda
1 t. baking powder
1/2 t. salt
1 c. sour cream

Cream butter until soft, add sugar and cream until light and fluffy. Add eggs one at a time, beating well after each. Sift the dry ingredients together. Add to the creamed mixture, alternately with the sour cream. Stir in vanilla. Pour half the batter into greased 9"x13" pan. Cover with half the filling. Pour the remaining batter over the filling and top with remainder of the filling mixture.
FILLING:
2/3 c. brown sugar
1/2 c. sugar
2 t. cinnamon
1/2 c. finely chopped pecans

Mix well. Bake in a 325° oven for about 40 min.

Mrs. Gerald Chauvin

ORANGE CRUNCHY ROLLS

Place the Brown-and-serve rolls on a well-buttered baking sheet and brush with melted butter or margarine. Make a topping mixture of:

2 T. grated orange peel
1 c. granulated sugar
enough orange juice to moisten

Turn each roll round and round in the mixture until well coated, then replace on the baking sheet and bake as directed on the package.

Mrs. J. L. Skinner

EASY CORN FRITTERS

1 17-oz. can golden cream style corn
1 1/2 c. Bisquick
3 eggs, separated
Oil for frying
Salt and pepper to taste

Beat egg yolks slightly and stir into Bisquick. Add corn. Beat egg whites until stiff, and fold in. Have oil to depth of at least one inch and heat to 350° to 370°. Drop mixture by large spoonfuls into hot oil , and fry until golden brown. If prepared ahead of time, reheat in 350° oven on a cookie sheet, for 10-15 minutes. Serve with heated syrup. 20 Fritters.

Mrs. James P. Kennedy, Jr.

NUTTY STACK-UPS

1 c. pecans (finely chopped)	2 t. grated orange rind
1/2 c. lt. brn. sugar (firmly packed)	1 T. orange juice
3 pkg. (8 oz.) refrigerated butterflake dinner rolls.	1 egg, beaten

(1) Combine nuts, brown sugar, orange rind and juice and egg in small bowl. (2) Separate dough in each pkg. into 12 rolls, then separate each roll into 3 layers; spread about 1/2 t. of filling on 2 layers; stack with plain layer on top. Make 5 half-inch cuts with scissors from edge toward center on each stack. Place on greased cookie sheet. (3) Bake 375° for 15 min. or until golden brown. Serve hot.

Mrs. James Lowry

PRUNE FOLDOVERS

1 pkg. (8oz.) refrigerated buttermilk biscuits
3/4 c. chopped pitted prunes (Dates can be used)
1/4 c. sugar
2 t. lemon juice
1/8 t. ground allspice
2-3 T. melted butter or margarine

(1) Separate biscuits. Roll out each one to a 4" round on a lightly floured pastry cloth or board. (2) Combine prunes or dates, 2 T. of the sugar, lemon juice, and allspice in a small bowl. (3) Place about 2 t. of prune mixture on half of each round; fold over and pinch ends together. Crimp edges with tines of a fork to seal. Place on a cookie sheet. (4) Bake for (450°) 7 min., or until golden brown. Remove to a wire rack; brush with melted butter and sprinkle with remaining 2 T. sugar. Serve warm.

Linda Johnson

FEATHER YEAST ROLLS

1 yeast cake
1 T. water
1 1/2 c. milk
1/2 c. sugar
1 t. salt
1/2 c. melted butter
2 eggs, well beaten
5 c. flour

Add water to yeast and let stand 10 min. until thoroughly dissolved. Heat milk, but not quite to boiling stage. Remove from fire, and cool until lukewarm. Mix sugar, salt, melted butter, eggs, yeast and milk. Stir in flour. Set in refrigerator at least 4 hours. 2 hours before baking time, remove and shape. Bake 350° 20-25 minutes.

Mrs. Edward O'Korn

PERFECT BISCUITS

2 c. flour
1/2 t. salt
4 T. baking powder
2/3 c. milk
1/2 T. cream of tartar
2 t. sugar
1/2 c. shortening

Sift dry ingredients 4 times. Cut in shortening, add milk. Knead 10 times. Roll, cut, place on ungreased cookie sheet. Bake at 475° 10-12 min.

Mrs. Roland Reiche

CLOVER LEAF ROLLS

- 1 c. shortening
- 1/2 c. sugar
- 1 1/2 t. salt
- 1 c. boiling water
- 2 cakes yeast
- 1 c. cold water
- 6 c. unsifted flour
- 2 eggs, beaten

Pour boiling water over shortening, sugar and salt. Mix and cool. Add eggs. Let yeast stand in cold water for 5 min. Stir and add to mixture. Add flour and blend well. Cover and place in refrigerator for at least 4 hours. About 3 hours before baking, place in greased pans; cover with towel to rise. Bake 12-15 min. at 425°.

CINNIMON ROLLS

Take desired portion of refrigerated dough and roll to 1/4" thick. Butter top and sprinkle generously with cinnimon and brown sugar. Roll dough into a coil and slice about 1 1/2" thick. Place in greased pie tin with edges touching. Now cover and let rise. Bake 15 minutes at 425°. Makes about 50 rolls

Mrs. Perk Robins

WHIPPED CREAM BISCUITS

Sift before measuring 2 c. all purpose flour. Resift with 3 t. baking powder; 3/4 T. salt. Whip until stiff, 1 c. heavy cream and fold lightly into flour mixture, using a fork. Turn dough onto a floured board; knead it lightly for 1 min.; pat to thickness of 1/4". Cut with biscuit cutter and bake for 10-12 min. in 425° oven. Makes 18, 2" biscuits.

Mrs. Frank Miller

ICE BOX ROLLS

1 yeast cake	1/2 c. warm water

Dissolve above in warm water. Add:

2/3 c. shortening	1 t. salt
2/3 c. sugar	1 c. mashed potatoes
1 c. milk	2 eggs

Mixture may be kept in refrigerator for 1 week and dough used as needed. Bake at 350° till brown. When dough is taken from refrigerator, roll out and cut into roll shapes. Let rise until doubled in shape.

Mrs. Lenoard White

REFRIGERATOR ROLLS

1 c. shortening	2 eggs, beaten
1 c. sugar	2 cakes Fl compressed Yeast
1 1/2 t. salt	1 c. cold water
1 c. boiling water	6 c. sifted flour

Pour boiling water over shortening, sugar and salt; blend and cool. Add eggs. Let yeast stand in cold water, 5 min., then stir and add to above mixture. Add flour. Blend well, cover, place in refrigerator, for at least 4 hours. Dough must be in large mixing bowl. (Keeps a week to 10 days: may be used as needed.) About 3 hours before using, roll into desired shape using enough flour to make it easy to handle. Place in greased pans and let double original size. Bake in 425° oven, 12-15 min.

Mrs. Clair Rowe

SOUR DOUGH FRENCH BREAD

1 c. plus 2 T. starter
1 c. lukewarm water
1 T. oil
1 1/2 t. salt
pinch of baking soda
4 C. flour

In a large mixing bowl, combine first five ingredients. Stir this mixture until it is dissolved, and completely blended. Add the flour and mix well. Turn out and place on a lightly floured board. Turn the dough over several times until it handles easily and is elastically smooth. Place in a greased bowl, cover with a clean damp cloth and let rise in a warm place for at least two hours.

Punch the dough down and knead for about 20 times, until all the air is removed. Now roll the dough into an oblong shape, 12 x 16", or 9 x 14". Take the long side and jelly-roll the dough, sealing the edges very well. Gently stretch the dough into the desired length.

Place on a greased baking sheet and sprinkle with corn meal or bran. Brush the top of the loaf with water and slash it diagonally in several places.

Bake in a 450° oven for at least 10 min.; then lower the temp. to 375° for 20 more min. Remove from oven and brush with a egg wash (1 egg white beaten with 1 T. water). Return to oven for 5 more min. The bread should be golden brown. Remove from oven to cooling rack.

Mrs. Karl Benkeser

SPOON BREAD

2 c. sweet milk
1 c. corn meal
3 eggs
salt to taste

Bring milk to boil and add meal. Stir until thoroughly mixed and add butter. Stir until melted. Drop some of hot mixture into beaten egg yolks, then pour all of egg yolks into meal and milk mixture. Add beaten egg whites. Pour into buttered casserole and bake at 350° for approximately 30 minutes. Spoon onto plate, butter and eat.

Mrs. Clair Rowe

DILLY CASSEROLE BREAD

1 pkg. dry yeast
1/4 c. warm water
1 c. cottage cheese
  (heated till lukewarm)
2 T. sugar
1 T. minced onion
1 T. melted butter
2 t. dill seed
1 t. salt
1 unbeaten egg
2 1/4 - 2 1/2 c. flour
1/4 t. soda

Soften yeast in water. Combine the cottage cheese, sugar, onion, butter, dill seed, salt, soda, egg and softened yeast in large mixing bowl. Gradually add flour to form soft dough, beating well after each addition. Cover and let rise in a warm place until light and doubled in size. (50 to 60 mins.) Stir down dough. Turn into a well-greased casserole. Let rise until light. Bake at 350° for 40 - 50 minutes until golden brown. Brush with soft butter and sprinkle with salt.

Sr. M Joanne Ziegler, O. P.

COOL HOT BREAD

Place 2 1/4 c. warm water in large bowl of your electric mixer, and at low speed, add the following ingredients:

1 1/4 pkg. dry yeast
1/2 c. dry non fat milk
2 eggs (egg whites are best)
1/2 c. soft shortening
2 t. salt
1/2 c. sugar
3 c. sifted flour

Beat until smooth and shiny, about 5 min. In another container put another 3 c. flour. Pour the batter over the top of flour and stir in. Stir flour until moistened, knead, add flour until firm. Let bread rise 45-60 min. Knead down and let rise again 30-45 min. Shape in 2 oblong loaves, roll in melted fat and place in greased loaf pans. Let loaves rise again about 30 min. Bake in 375° oven about 35 min.

Mrs. Robert Syring

SWEDISH RYE BREAD (LIMPA)

2 pkg. active dry yeast
1 t. sugar
1/3 c. warm water
1 1/2 c. milk (scalded)
1 1/2 c. water
1 t. anise seed
8-9 c. sifted all purpose flour
1/4 c. crisco oil
1 c. brown sugar (packed)
1/2 c. dark Karo
1 T. molasses
4 T. salt
3 c. rye flour (unsifted)

Dissolve yeast and 1 t. sugar in 1/3 c. warm water. Combine the milk, water, shortening, brown sugar, Karo, molasses, and salt; cool to lukewarm and stir in dissolved yeast, rye flour and anise seed. Beat until smooth. Gradually stir in flour to make a soft dough. Turn out on floured board and knead until dough is smooth. Use the last c. of white flour for kneading. After 2nd rising, place bread in pans. Makes 4 loaves. Cover and let rise again. Bake at 350° for 1 hour; turn out of pans immediately to cool.

Mrs. James Lowery

Desserts, Cakes & Pies

CHOCOLATE SAUCE

1 13 oz. can Pet milk
8 oz. bitter chocolate
2-1/2 c. sugar
1/8 lb. butter
1/2 c. white Karo
1/2 t. salt
1/4 t. mace

Melt butter and chocolate in top of double boiler. Add other ingredients and cook until sugar is dissolved. Stir well as it cooks. Makes approx. 5 cups.

Mrs. John C. Banta

SAUCE FOR FRESH FRUIT

1 pt. whipping cream
1 qt. ice cream
1/4 c. Cointreau (a little more if desired)

Combine just before serving. Whip cream until thick; continue beating while slowly adding liqueur. Add ice cream, a small amount at a time. Alternate with layers of fresh fruit. Serve in parfait glasses. Serves 12.

Mrs. Richard Burkhardt

RUM SAUCE

1 c. sugar
1-1/2 t. lemon juice
2 T. butter
1 can (12 oz.) apricot nectar
1/3 c. dark rum
2 T. cornstarch

Heat sugar in the nectar until sugar is dissolved. Stir in the lemon juice and rum. Add butter. Blend the cornstarch with a bit of cold water. Stir into the mixture and cook only until clear and thickened.

Van Smith

VANILLA SAUCE

For cake, gingerbread, puddings or custard.

1 c. sugar
2-1/2 T. flour
1/8 t. salt
Dash nutmeg
1 c. pet milk
2 t. butter
2 t. vanilla

Mix sugar, flour, salt and nutmeg together in saucepan. Stir in 1 cup boiling water; boil the mixture until clear, about 2 min. stirring constantly. Then add Pet milk. Continue cooking slowly until thickened, about 8 min. Remove from heat. Add butter and vanilla. Serve hot or cold.

Mrs. W. Eugene Gibson

FRESH PEACH SAUCE

2 c. fresh peaches (crushed)
   (about 4 med.)
1/2 c. orange juice
2 t. lemon juice
1 t. vanilla
1/2 c. sugar

Cut peeled, pitted peaches into chunks. Crush with a mesh-type potato masher, pastry blender or small can with both ends cut out. In a 1 1/2 qt. saucepan mix crushed peaches, sugar and orange juice. Stir over high heat until boiling. Simmer, uncovered, over low heat about 15 min., or until thick. Remove from heat. Stir in lemon juice and vanilla. Cool. Can be served warm or chilled. Makes 2 c.

If made in quantity it will keep for weeks in refrigerator and freezes well. Great over ice cream or for shortcake (use your imagination for other uses.)

Mrs. William G. Bruns

BANANAS FLAMBE

1/2 c. brown sugar
1/2 c. butter
4 bananas, not too ripe
2 oz. banana liqueur
2 oz. rum
1 pt. vanilla ice cream

Use chafing dish or low flame on stove. Melt butter. Add brown sugar and stir until blended. Split bananas lengthwise. Place in sauce and cook 5 min. Baste with sauce while cooking. Add banana liqueur, stir and cook two minutes longer. Add rum (or bourbon). Light sauce to flame and serve immediately over vanilla ice cream. Serves 4.

John Marhoefer

CHOCOLATE FONDUE

1 6 oz. pkg. milk chocolate pieces
1/2 c. milk

Melt chocolate pieces and milk in fondue dish. Keep on low heat after mixture has melted. Serves 6 to 8. Suggested dipper: Bananas, apples, pound cake, marshmallows, mandarin oranges, chunk pineapple and maraschino cherries.

Mrs. Ed. Nichols

ZIPPY PRUNE WHIP

2 egg whites
1/3 c. sugar
2 T. frozen lemonade concentrate
1 - 4 1/2 or 5 oz. can strained prunes
Heavy cream, whipped

Combine egg whites, sugar and lemonade in double boiler. Cook over boiling water, beating constantly until mixture fluffs up and holds shape (4-5 min.) Remove from heat. Fold in prunes. Cool. Spoon into sherbert glasses. Top with whipped cream.

Mrs. Earl Smith

BLUEBERRY COBBLER

2 c. blueberries, fresh (1 ctn. frozen)
1/4 c. sugar
Juice of 1/2 lime or 1 t. lime juice -(bottled)

Lightly mix blueberries, 1/4 c. sugar and lime juice together. Sprinkle mixture evenly over bottom of buttered 8" square pan.

1 c. sifted flour
1 t. baking powder
1/4 t. salt
1 egg
2/3 c. sugar
1/4 c. shortening
1/2 c. milk
1/2 t. vanilla

Blend shortening, sugar, egg together.
Add flour, baking powder, and salt.
Moisten with 1/2 c. milk and vanilla.
Spread batter evenly over blueberries.
Sprinkle with
1/8 t. cinnamon 1 t. sugar, mixed
Bake at 350° about 35 min.
Superb with whipped cream.

Mrs. Phillip Albright

ORANGES IN WINE

3/4 c. sugar
1 c. water
1 c. red wine
2 cloves
1 inch stick cinnamon
1 inch vanilla bean
4 lemon slices
6 lg. seedless oranges

Combine sugar and water in saucepan and cook, stirring till sugar dissolves. Add next 5 ingredients and bring to a boil and cook 15 min; then strain. Meanwhile peel and thinly slice the oranges. Pour the hot wine syrup over the orange slices and refrigerate at least 4 hrs. Serves 6.

Mrs. Fred Miltenberger

FRUIT SUPREME DESSERT

2 c. Graham cracker crumbs
1/4 c. melted butter or margarine
1/4 c. white sugar

Mix: Press in shallow loaf pan.

2 pkgs. Philadelphia cream cheese (1 lg. & 1 sm.)
1 c. white sugar
1 t. vanilla
2 eggs

Beat - pour over crumbs. Bake 15 min. at 350°, let cool. Place in refrigerator over night. Spread Thank You pie filling over top (use 2 reg. cans). Spread with 1/2 pt. whipped cream sweetened with approx. 4 tablespoons powdered sugar. Let set. Serve in squares.

Mrs. Tom DeWitt

BAKED PEACH PUDDING

2 c. sliced, raw peaches
3/4 c. sugar
4 T. butter
1/2 c. milk
1/2 t. salt
1 t. baking powder
1 c. flour

Combine butter and sugar. Sift dry ingredients. Add these to the mixture in small amounts, alternating with milk. Spread over fruit which has been placed in bottom of an 8 x 8 x 2" pan.

Topping:
1 c. sugar
1 T. cornstarch
1/4 t. salt
1 c. boiling water

Mix sugar, cornstarch and salt. Sift this over the batter. Pour boiling water over all. Bake at 375° for 50 min. Serve warm with cream.

Mrs. Donald Kirk

DATE PUDDING

Make syrup of:

2 c. light brown sugar
1 T. butter
2 c. water (very hot)
Place in baking dish (8x13")

Make batter of:
1 1/2 c. lt. brn. sugar
1 T. shortening
1 1/2 c. sifted flour
2/3 c. milk
1 t. baking powder
1/2 t. salt

Mix into batter:
1 c. chopped dates
1 c. chopped walnuts

Drop batter by spoonsful into syrup. Bake at 350° for 35-40 min.

Mrs. Mark P. Carey

BLUEBERRY PUDDING

1 qt. blueberries
1 T. lemon juice
1/8 t. cinnamon
Whipped cream
1 c. flour
1 c. sugar
1 c. butter

Wash the berries, place in baking dish. Add lemon juice and cinnamon. Sift flour and sugar and cut in butter. Spread this mixture over the berries and bake for 45 minutes at 375°. Serve with whipped cream.

Mrs. Raymond Russell

HINT

Heating the knife aids in slicing cheese thin and a fresh cake from crumbling.

RUM PUDDING
(an old Danish recipe)

3 egg yolks
6 T. sugar
1 T. unflavored gelatin
salt
3/4 c. cold water
2 T. rum, or 1/2 T. vanilla
  or 1 t. almond extract
1 c. whipping cream

Beat eggs and sugar well. Add flavoring. Soak gelatin in the cold water, dissolve over hot water and add to the eggs. When the mixture begins to thicken, add whipped cream. Chill in mold. Serve with sweetened fruit sauce or syrup, preferably raspberry. Serves 4.

Mrs. David Sursa

SPONGE LIME PUDDING

2 T. butter
1 c. sugar
2 T. flour
1 c. milk
4 egg yolks, beaten
1/2 c. frozen lime conc.
1/4 t. salt
4 egg whites, stiffly beaten

Cream butter; add sugar and cream together gradually until light and fluffy. Add egg yolks and beat well. Blend limeade concentrate and salt. Add flour, then milk, mixing well. Fold in egg whites lightly. Pour into greased and sugared custard cups. Place in hot water and bake at 375° for 25 min. The top will be sponge-like and the bottom will be custard. Serve immediately or chill and unmold on individual serving dishes. Serves 8.

Mrs. Van P. Smith

HINT

All fruit and nut breads should be mixed as for muffins. Do not beat the batter!

COLD ORANGE SOUFFLE

2 envelopes unflavored gelatin	2 c. whipped cream
6 eggs, separated	1 c. strained orange juice
2 cups sugar	grated rind 1 orange
1/4 c. lemon juice	grated rind 1 lemon
	3/4 t. salt

Sprinkle (do not dump) gelatin over 1/2 c. orange juice and set aside. Combine egg yolks, rinds and remaining orange juice and lemon juice, 1 1/4 c. sugar and salt in a heavy enameled saucepan. Stir constantly over very low heat until mixture thickens and coats a spoon. Take off heat and stir in gelatin mixture until dissolved. Refrigerate 30-40 min. or until mixture mounds slightly when dropped from spoon. Do not allow it to set. Beat egg whites; when soft, shape & beat in remaining sugar (3/4 c.) and beat until meringue holds firm, shiny peaks from the beater. Whip cream - fold whites then cream into orange mixture. Pour into 2 quart dish. Seal over night with saran wrap. Garnish with shaved dark chocolate. Serves 10-12.

Mrs. Earl Barb

STUFFED PEACHES

8 peach halves	1/3 t. allspice
8 pineapple slices	2/3 c. currant jelly
2 t. candied orange peel	1/4 c. melted butter
1 c. graham cracker crumbs	1/4 c. chopped pecans
3 T. sherry	

Place pineapple in baking dish. Add peach halves. Combine crumbs, pecans, butter, orange peel and allspice. Spoon 3 T. of mix into each peach. Bake in 350° oven 15-20 min. Combine sherry and jelly, heat until jelly is melted. Spoon sauce over hot peaches and pineapple.

Mrs. Van P. Smith

RUM MOUSSE

6 egg yolks
3/4 c. sugar
1/2 c. water
1/2 c. rum
juice or 1/2 lemon
grated rind of 1/2 lemon
1 pt. whipping cream

1. Place yolks, sugar and water in top of double boiler over boiling water. Cook, stirring constantly, until the mixture coats back of spoon. Remove from fire and stir, or beat till cold.
2. Add rum and mix well; add lemon juice and rind and mix. Whip the cream and fold into the rum mixture.
3. Dip a mold into cold water and pour the mousse into it. Freeze. Serve with fresh fruit and rum sauce.

RUM SAUCE:
2 egg yolks
3/4 c. powdered sugar
1/3 c. rum
1 c. whipping cream
1/2 c. chopped toasted almonds or pecans

Beat yolks and sugar till creamy, add rum, fold in whipped cream and nuts.

Mrs. James Douglass

POT deCREME

1 pkg. (6 oz.) semi-sweet chocolate pieces
2 T. sugar
1 egg
1 t. vanilla
pinch salt
3/4 c. milk

Place first 5 ingredients in electric blender. Heat milk just to boiling. Pour over ingredients. Cover. Blend 1 min. Pour immediately into 4 to 6 serving dishes. Chill. If desired, garnish with whipped cream and chocolate shavings.

Mrs. Fred Miltenberger

CHOCOLATE BREAD PUDDING

1 1/2 sq. Bakers unsweetened chocolate cut in pieces
3 c. cold milk
1 c. sugar
1/2 t. salt
3 eggs, slightly beaten
1 t. vanilla
1 1/2c. of 1/4" cubed stale bread

Add chocolate to milk in double boiler. When chocolate is melted beat with rotary egg beater until blended. Combine sugar, salt and eggs. Add chocolate mixture gradually, stirring vigorously. Add vanilla. Place bread in greased baking dish (1 1/2 qt. pyrex) Pour mixture over it. Place dish in pan of hot water. Bake until pudding is firm. Serve hot with hard sauce or cold with whipped cream. Bake 50-60 minutes at 350°.

Mrs. Roland Peters

CHOCOLATE MOUSSE

2c. Dairy sour cream
1/2 c. sugar
1/2 c. coarsely crumbled Macaroons
Chocolate shavings
1 t. vanilla
4 oz. sweet chocolate, melted
2 T. orange liqueur

Mix cream and sugar. Stir in remaining ingredients except chocolate shavings. Turn into refrigerator trays or individual paper baking cups and top with chocolate shavings. Freeze until firm. Can keep in freezer, serve as needed.

Mrs. Martin Haughey

CHERRY WALNUT DELIGHT

1 1/4 c. sifted flour
1/2 c. brn. sugar
1/2 c. butter
1/2 c. flaked coconut
1/2 c. walnuts, finely chopped
1/3 c. sugar
8 oz. pkg. cream cheese
1 egg
1 t. vanilla
1/2 c. coarsely chopped walnuts
1 lb. 5 oz. can cherry pie filling

Combine flour, brown sugar and butter and blend to fine crumbs. Add coconut and finely chopped walnuts and mix well. Reserve 1/2 c. of crumb mixture. Press the remainder of crumb mixture into the bottom of a greased 13 x 9" baking pan. Bake in pre-heated 350° oven 12-15 min. or until edges are very lightly browned. Beat cream cheese until fluffy. Add sugar, egg and vanilla. Spread over hot baked layer and bake 10 min. longer. Spread cherry pie filling over cheese layer. Sprinkle with coarsely chopped walnuts and the 1/2 c. reserved crumb mixture. Bake 15 min. longer. Cool. Cut into squares to serve. Makes 12-3 inch squares.

Mrs. Philip Ball

BUTTERMILK PIE

1/4 c. flour
1 7/8 c. sugar
3/4 cube margarine
1/2 c. buttermilk
3 eggs
1 t. vanilla
1/4 t. salt

Bake at 325° for 50 to 60 minutes. Makes 9" pie Ingredients may be mixed at will.

Mrs. Mike Murray

STRAWBERRIES JUBILEE

Fill 6-8 individual bowls (or mold) with scoop of ice cream, then refreeze covered. Peel and slice 2 oranges thin, then in half. Before serving heat 1 can frozen (6 oz.) orange juice. Add 2 cups or more whole strawberries and add oranges. Warm 3 or 4 t. brandy, ignite, and spoon flaming over fruit sauce. Spoon sauce over ice cream balls in dessert bowls.

Mrs. Van P. Smith

CRANBERRY CRUNCH

1 stick butter	1/2 c. flour
1 c. brn. sugar	1 can cranberry sauce
1 c. rolled oats (quick)	

Mix together, spread half mixture in greased 8" pan. Spread over this one can cranberry sauce. Cover with remaining mixture. Bake 45 min. at 350°. Serve with whipped cream or vanilla ice cream.

Mrs. Wm. S. Mitchell

FOOD FOR THE GODS

6 eggs separated	1/2 c. sugar
6 T. graham cracker crumbs	1/2 t. baking powder
1/2 c. chopped pitted dates	1/2 c. chopped pecans

Beat egg whites until stiff, but not dry and set aside. Beat yolks until thick and lemon colored, add sugar and blend well. Mix crumbs and baking powder, add to yolks, mix well. Stir in nuts and dates and gently fold in egg whites. Pour into 9" cake pan and bake 350° for 30 to 40 min. or until knife inserted in center comes out clean. Top with whipped cream. Serves 7 to 8.

Mrs. Martin Haughey

CRANBERRY SHERBET

1 c. fully ripe banana
  (2 med. size)
2/3 c. sugar
1/2 t. grated orange peel
1/3 c. orange juice
1 T. lemon juice
1 c. cranberry juice
  cocktail
6 drops red food coloring
1 stiff beaten egg white

Combine mashed banana, sugar, orange peel, orange juice and lemon juice. Beat till mixture is smooth. Stir in cranberry juice cocktail and food coloring. Turn into 4 - cup refrigerator tray; freeze till firm. Break mixture into chunks; turn into chilled mixer bowl; beat mixture with electric mixer or rotary beater till smooth. Fold in beaten egg white; return mixture to cold refrigerator tray. Freeze till firm. Let stand at room temperature for a few minutes before serving. Spoon into sherbets. Makes 6 servings.

Mrs. Tom Cannon

ORANGE ICE

Pour into a small cup or custard cup, 1/4 c. cold water. Sprinkle evenly over water 2 t. unflavored gelatin. Let stand about 5 minutes to soften. Meanwhile, heat until boiling 2 c. water. Remove from heat and immediately stir in softened gelatin until gelatin is completely dissolved. Add 1-1/4 c. sugar, stirring until sugar is dissolved.

Blend into gelatin mixture:
2 c. orange juice
2 T. lemon juice
2 t. orange peel (grated)
Tint mixture to desired color by blending in a drop at a time orange food coloring. Cool. Pour into freezer containers. Freeze until firm, blending in blender 2 or 3 times. Serve in chilled sherbet glasses. Makes 1 quart ice.

Mrs. Wm. G. Bruns

PAN SUBSTITUTIONS

ROUND	SQUARE
Recipe calls for:	You can substitute:
2 - 9" round layer pans	2 - 8" square pans or makes 30 cup cakes
2 - 8" round layer pans	1 - 8" square pan or makes 18 cup cakes
3 - 8" round layer pans	2 - 8" or 9" sq. pans
3 - 9" round layer pans	10" tube pan or bundt pan
1 - 13 x 9 x 2" oblong pan	2 - 9" round layer pans
1 - 9 x 5 x 3" loaf pan	1 - 9" square pan or makes 24 cup cakes

HINTS

The most important facet of cake making is the proper creaming of the butter before the addition of the sugar. Butter should always be beaten until light, soft, and airy. Then add a few spoonfuls of sugar at a time and beat until there are no grains of sugar to be seen or felt.

After the batter is turned into the pans, the pans should be lightly tapped on the counter to release any bubbles of air. Do not do this if there is stiffly beaten egg whites in the batter.

ORANGE CAKE

1 T. grated orange rind
2 1/4 c. cake flour
3 1/2 t. baking powder
1/2 t. salt
3/4 water
1/4 c. orange juice
3/4 c. butter
1-1/2 c. sugar
3 eggs

1. Put rind in juice & let stand while mixing cake.
2. Cream butter 3 minutes.
3. Add sugar & cream 2 min. Scrape down & cream 3 minutes.
4. Put in whole eggs - cream 2 min. Scrape down & cream 3 minutes.
5. Combine water, orange juice and rind.
6. Sift flour, baking powder and salt.
7. Divide & add to #4 using about 7 min. beating, adding 1/4 flour and 1/3 liquid alternately.
8. Pour batter into 2 layer cake pans.
9. Bake at 350° for 45 - 50 minutes.

Orange Cake Icing:
Use your favorite butter cream icing recipe and substitute orange juice for liquid and add 2 t. orange rind.

Mrs. Fran Garling

APPLE CAKE

2 c. sugar
1-1/2 c. cooking oil
3 eggs
2-1/2 c. flour
1 t. soda
1 t. salt
3 c. sliced apples
1 c. nuts
1 c. coconut
1 t. vanilla
2 t. baking powder

Add ingredients as listed. Bake at 350° for about 1 hr. Sprinkle with powdered sugar as icing. Makes 3 large square 8x8" cakes.

Mrs. John Carr

CARROT CAKE

3 c. flour
2 t. baking powder
1/2 t. salt
1 t. soda
1 t. nutmeg
2 t. cinnamon
2 c. sugar
2 c. grated carrots
1 1/2 c. cooking oil
3 eggs
1 t. vanilla
1 small can crushed pineapple
1/4 c. chopped nuts (opt.)

Mix first six ingredients and sift together. Mix sugar, carrots, oil, eggs, pineapple, vanilla, and add to dry ingredients. Bake in a greased, floured pan at 350° for 1 hour or until done. Bake, either in a tube or large loaf pan.

Mrs. Wm. S. Mitchell

PECAN-OATMEAL CAKE

1 1/4 c. boiling water
1 c. rolled oats
1/4 c. butter
1 c. brown sugar
1 c. granulated sugar
2 beaten eggs
1 t. vanilla
1-1/3 c. flour
1 t. soda
1 t. cinnamon

Pour boiling water over rolled oats and let stand 20 minutes. Cream butter with brown sugar and granulated sugar. Mix with oats. Add the beaten eggs, vanilla, and dry ingredients. Mix well. Bake at 350° for 30 minutes in a greased, floured loaf pan. When cake is done, let cool and top with the following:

1/2 c. brown sugar
1/4 c. canned milk
1/2 c. finely chopped pecans
1/2 t. vanilla
1 c. Angel Flake coconut

Combine the above ingredients. Spread over baked cake and place under broiler for approximately 10 minutes or until the topping is browned. Watch very closely.

Mrs. Mary Peckinpaugh

BIT O'SPICE PRUNE CAKE

2 c. unsifted all-purpose flour
1 t. salt
1 t. nutmeg
1/4 t. allspice
1 c. all-purpose cooking oil
1 t. vanilla
1 c. chopped prunes (cooked pre-pitted ready to eat)
1 t. soda
1 t. cinnamon
2 c. sugar
3 eggs
1 c. buttermilk
1 c. chopped pecans

Sift together flour, soda, salt & spices. Add sugar oil, eggs, vanilla & buttermilk; beat until smooth. Stir in prunes & pecans. Bake in 9x13x2" greased pan at 350° about 1 hr.

Topping
1 c. sugar
1 c. buttermilk
1/4 c. butter or margarine
1 t. soda

Combine all ingredients. Bring to rolling boil. While cake is still hot pierce with fork. Gradually spoon topping over cake till all is absorbed (This will seem like a lot of topping but it will all go on). This cake is great for carry-ins or to make several days ahead for parties since it stays moist a long time.

Mrs. Stephen Slavin

FRUIT COCKTAIL CAKE

1 1/2 c. flour
1 t. soda
1/2 c. chopped nuts
1/2 c. brown sugar
1/2 t. salt
1 #303 can fruit cocktail, plus juice

Mix dry ingredients well stir in fruit and nuts, beat until blended, bake in 8x8 pan 40 min. 350°, then 10 min. at 300°. Serve with whipped cream.

Mrs. Martin Haughey

COKE CAKE

2 c. flour
2 c. sugar
1/2 c. oil
1 stick butter
3 T. cocoa
1 c. coke
1/2 c. buttermilk
1 t. baking soda
2 eggs
1 t. vanilla
1-1/2 c. small marshmallows

Sift flour and sugar together. In pan combine oil, butter and coke; bring to boil and pour over flour and sugar. Add remaining ingredients and bake in greased pan. Batter will be thick. Bake 350° for 45 min. in 9 x 13" pan.

COLA ICING:
1/2 c. butter
2 t. cocoa
6 T. coke
Place on low heat, when melted pour in 1 box powdered sugar; mix and add 1 t. vanilla and 1 c. chopped nuts.

Mrs. Lawrence Walsh

CHOCOLATE MIRACLE CAKE

Mix: 1 c. sugar
4 T. cocoa
Add to above and beat together:
2 t. soda dissolved in 1 c. cold water
2 c. sifted flour
1 c. Miracle Whip Salad Dressing
1 t. vanilla
pinch of salt
Bake in greased 9 x 13" cake pan.

CHOCOLATE ICING:

1 stick oleo
1/4 c. cocoa
Melt together oleo, cocoa; add confectioners sugar, 1/4 t. vanilla, and milk as needed.

Mrs. John Beasley

FAMOUS RED VALENTINE'S CAKE

1/2 c. butter
1-1/2 c. granulated sugar
2 eggs
1 T. cocoa (Drostes if possible)
2 oz. red cake coloring (2 bottles)
1 t. salt
1 t. vanilla
1 c. buttermilk
2-1/2 c. cake flour (sift)
1-1/2 t. soda
1 T. red wine vinegar

Cream butter, sugar and eggs. Make a paste of cocoa and food coloring and add to creamed mixture. Mix salt and vanilla with the buttermilk and add alternately with the flour (should be a fluffy mixture). Mix soda in vinegar and fold into mixture, do not beat. Bake at 350° for 30 minutes. Makes 2 large layers.

Frosting:

5 T. flour	1 c. granulated sugar
1 c. milk	1/2 c. butter
1 t. vanilla	

Cook milk and flour in top of double boiler until thick. Stir often. Let cool. Cream together sugar, butter and vanilla and add to flour mixture. Beat to right consistency to spread. Should lock like whipped cream. Frosted cake can be frozen if desired.

Mrs. C. Cree Cable

HINT

To keep cake from sticking to the pan cut a piece of waxed paper to fit the bottom of the pan, then grease the paper well with a fat-containing no salt.

APPLE CAKE

3/4 c. Wesson Oil or Mazola
2 eggs
2 c. chopped apples (with skins)
1-1/2 c. flour
3/4 t. salt
1 c. sugar
1 t. vanilla
1 t. baking soda
1 c. chopped pecans

Cream first 4 ingredients well, then add chopped apples. Sift together dry ingredients and add chopped pecans to flour mixture. Combine creamed and flour mixtures well. Bake in loaf pan at 350° 45 minutes or until done.

TOPPING:
1/2 c. brown sugar
3 T. milk
1/4 c. butter or margarine
1 t. vanilla

Heat until sugar is dissolved. Pour over cake while still warm. (Lightly prick top of cake with fork to carry flavor thru cake).

Mrs. Tom DeWitt

BANANA CUP CAKES

1/4 c. butter or oleo
1 ripe banana, mashed
2 T. sour cream or sour milk
1/4 c. chopped nuts, optional
1/2 t. baking soda
1/2 c. sugar
1 egg
1 c. flour
1/2 t. salt
1/2 t. vanilla

Cream butter, add sugar and beat until light and fluffy. Add banana & egg and beat well. Add sifted dry ingredients alternately with sour cream and vanilla. Add nuts and fill small greased muffin tins about 2/3 full. Bake at 350° for 20 minutes. Frost as cupcakes or butter as muffins.

Mrs. John Pruis

FAMOUS CHEESECAKE

1/2 c. graham cracker crumbs
2 lb. cream cheese (room temp.)
1 t. vanilla
4 eggs
1-3/4 c. sugar
juice of 1 lemon
grated rind of 1 lemon

Preheat oven to 325°
Butter inside of pan 8 x 13".
Do not use spring from pan. Sprinkle with graham cracker crumbs and shake crumbs around sides and bottom. Set aside remaining crumbs.
Place cream cheese, eggs, sugar, lemon juice, lemon rind and vanilla into electric beater. Start at low speed and increase speed as the ingredients blend. Beat until blended and smooth.
Pour into pan -- shake gently to level mixture.
Set pan inside larger pan with boiling water about an inch deep.
Bake for 1 1/2 to 2 hrs. Turn off oven and let cake remain there for 20 minutes.
Put cake on rack until it reaches room temperature.
Invert a plate over the cake and carefully turn both upside down to unmold the cake.
Garnish with berries or fruit and spoon the sauce over all. 12 servings.

APRICOT SAUCE:
1-10 oz. jar apricot jam
1/4 c. sugar
1/4 c. water
1 T. rum or cognac

Combine all ingredients in a small pan until blended and smooth - over low heat.
Strain sauce. Let cool and stir in rum, about 1 1/2 cups.

Mrs. James Douglass

CHIP & CHERRY CAKE

3 eggs (well beaten)
1 c. sugar
1-1/2 c. sifted flour
1 1/2 t. baking powder
1/4 t. salt

1/4 lb. choc. chips
2 c. chopped pecans
1 c. coarsely cut dates
1 c. candied cherries, cut in half

Beat eggs and sugar together, sift dry ingredients, add dates, nuts, cherries and chips to flour mixture. Fold in egg mixture. Pour in paper lined loaf pan 9x5x3". Bake 1-1/2 hr. at 325°.

Mrs. Richard Courtney

ICE BOX CAKE

1 lge. angel food cake broken in small pieces
1/2 c. orange juice
2 pkg. gelatin (dissolved)
1 can crushed pineapple (#2 1/2 size)
1/2 c. sugar

1 pt. whipping cream
1/2 lb. marshmallows
1 c. broken pecans
1/2 c. maraschino cherries, chopped

Dissolve gelatin in 1/2 c. cold water. Drain pineapple, bring to boil and add to gelatin. Cool. Add orange juice and sugar to gelatin mixture. Whip cream, add marshmallows, nuts and cherries, to gelatin and pour over cake. Refrigerate overnight. Makes 12-15 servings.

Mrs. Galand V. Funk

CHEESE CUPCAKES

5 eggs
3-8 oz. pkgs. cream cheese
1 1/2 t. vanilla
1 c. sugar

Have all ingredients room temp. Puree cream cheese, add eggs one at a time. Beat in sugar and vanilla. Fill paper cupcake cups 1/8" from top. Bake 350° for 35 min. Remove from oven. Let cool 5 min. Mix 1/2 pt. sour cream, 2 T. sugar and 1 1/4 t. vanilla. Spread on top of cupcakes and return to oven at 350° for 5 min. Cool, then refrigerate. Can do a day ahead. Makes 24.

Mrs. Herbert Kishbaugh

KARITHOPETA

(Walnut Cake)

1 1/2 sticks butter
1 c. sugar
1/2 c. orange juice
1 oz. cognac
2 t. vanilla
6 egg yolks
2 c. flour
3 t. baking powder
pinch salt
6 egg whites (beaten stiff)
1 1/2 c. chopped walnuts

Cream butter, sugar and yolks. Add vanilla, cognac and orange juice. Add flour sifted with baking powder and salt. Add nuts. Fold in the stiffly beaten whites. Bake in - 14" or 16" pan or 9 x 13" pan at 350° - 50 min. or until golden brown. (Test with toothpick).

While cake is baking, make syrup and allow to cool.

Syrup: 1 1/2 c. water, few drops lemon juice,
2 c. sugar

Bring to boil and set aside to cool. Pour cooled syrup over hot cake and let set for a bit before cutting into serving pieces and removing from pan.

Mrs. Nick Mentis

COCOA CAKE

t mixtures:
2 c. flour
2 c. sugar
1 t. cinnamon
2 t. soda
set aside.

Next bring to a boil:
2 sticks butter
1 c. water
2 T. cocoa

Pour into first mixture

Then Add:
2 eggs
1/2 c. buttermilk
1 t. vanilla

Mix well, bake in 1"
high cookie sheet
350° for 15 min.

Icing:
Melt 1 stick butter with 4 T. cocoa, add 6 T. buttermilk, 1 lb. box powdered sugar, 1 t. vanilla 3/4 c. nuts and pour on hot cake.

Mrs. Alva Cox

CHOCOLATE ANGEL FOOD CAKE

1 lg. Angel Food cake
2 sm. pkgs. chocolate chips
4 egg yolks
1 pt. whipping cream
4 T. sugar
4 egg whites
1 c. nuts

Butter glass baking dish. Bread up 1/2 angle cake on bottom. Melt choc. chips. Add egg yolks which has sugar & whipping cream. Add choc. chip mixture to egg white. Then add mixture to whipped, cream, add chopped nuts. Pour half over cake, break up rest of cake. Add remaining choc. Let stand in refrigerator over night. Use 13 x 13" glass dish.

Mrs. James W. Hammerstein

GRANDMA LANDERS' FRUIT CAKE

Mix: 1 c. buttermilk 1 t. soda -- set aside

Mix: 1 c. brn. sugar, 1 c. white sugar
1/2 c. Crisco 3 eggs

Add: 1 c. raisins 1 c. dates
1 c. walnuts 1 c. sour cherries (drained)

Combine separately:
2 c. flour 2 t. cinnamon
1 t. cloves 2 t. allspice
1 t. salt

Add flour & buttermilk mixtures alternately to batter. Bake 1 hr. in greased & floured angel food cake pan at 350°. Let cool in pan.

Mrs. Jack Turner

ICEBOX FRUITCAKE ROLL

3/4 c. evaporated milk 1/2 t. nutmeg
1/4 c. orange juice 1 1/3 c. sm. marshmallows
1/2 t. cinnamon 4 1/2 c. graham cracker crumbs
1/4 t. cloves
1 1/3 c. seedless raisins
1/2 c. candied pineapple, finely diced
1/3 c. candied cherries; finely diced
1/3 c. candied orange peel, finely diced
1 c. chopped nuts, or 1 c. ready mixed candied fruits

Combine all ingredients. Make roll 9" long. Place on 4" length of heavy foil; wrap securely, twisting ends well. Chill 2 or 3 days. Slice to serve. Garnish with ginger flavored whipped cream.

Mrs. Park Gillespie

"STRAWBERRY DELIGHT" CAKE

1 box (1 lb. 4 oz.) white cake mix
1 pkg. (3 oz.) box strawberry jello
4 eggs
3/4 c. salad oil
1/2 c. water
1/2 of a 10 oz. box of frozen strawberries
2 T. flour

Mix cake mix, jello, flour, eggs and water. Beat med. speed 2 min. Add strawberries - beat 1 min. Add oil. Beat 1 min. Bake in 2 greased, floured 8" square pans at 350° for 35 - 40 min. Cool and ice.

ICING
1/2 c. butter
1 box sifted conf. sugar
1/2 box strawberries
1/2 t. vanilla
Beat until spreading consistency.

Mrs. Richard Jennings

GRAHAM CRACKER TORTE

1 c. graham crackers (finely crushed)
1/2 c. nut meats
3 eggs, separated
1 t. almond extract
1 c. sugar
1 t. vanilla

Beat yolks until lemon colored; add 1/2 c. sugar. To this mixture add the graham crackers, nut meats, almond and vanilla. Set this aside. Beat egg white until stiff. Gradually add the other 1/2 c. sugar. Fold the graham cracker mixture into the meringue. Bake in a greased 8" or 9" pie plate at 350° for 30-35 minutes. Serve with whipped cream and whole nut meats for garnish.

Mrs. E. E. Sabourin

SHARON'S STRAWBERRY MERINGUES

Preheat oven to 300°

6 egg whites (beaten)	1 c. coconut
1/4 t. cream of tartar	1/2 c. cornstarch
1-1/2 c. sugar	

Have egg whites at about 75°. Beat with electric mixer until foamy. Add cream of tartar and sugar, while continuing to beat, 1 T. at a time, beat till mixture stands in stiff peaks on the beater.

In small mixing bowl stir together coconut and cornstarch.

Fold coconut mixture into meringue. Drop meringue on 2" ring imprints made with cookie cutter on a greased and floured baking sheet. Bake for 30 min. Do not remove from oven at once, but turn off oven. Open the door and leave them for at least 5 min. Cool gradually, away from draft. Remove from the sheet when cool. Crush the smooth side lightly with thumb while meringues are still warm.

3 hrs. before serving fill the hollows with:
  1 T. Thank You Strawberry pie filling
  1 T. thawed frozen whipped cream
Top with second meringue and repeat the above instructions. Decorate each top with a fresh whole strawberry.

Mr. J. Roberts Dailey

HINT

Any eggs will beat lighter if at room temperature.

NEVER FAIL
REFRIGERATOR PIE CRUST

Mix together with pastry blender until fine:
3 c. flour 1 t. salt 1 c. lard

Beat together and add to first mixture:
1 T. vinegar 5 T. cold water 1 egg

This makes 1 single and 1 double crust pie. It will keep in the refrigerator for several weeks, and makes a flaky and tender piecrust.

Mrs. Guy Sparks

NUT PASTRY

9" pie shell
1 1/3 c. sifted flour
1/2 t. salt
1/2 c. ground nuts
1/2 c. butter
3 T. ice water

Sift flour and salt into bowl. Add nuts; stir to blend. Cut in the butter. Add ice water slowly. Blend with fork, form into ball. Wrap in waxed paper to chill. Roll on floured board. Good for cream, custard, and chiffon pies - and some fruits.

Mrs. Sharon VanNorman

HINT

For a truly superior pastry, substitute butter for a minimum of 1/3 of the total amount of shortening used.

CHOCOLATE FUDGE PIE

1 c. sugar
1/3 c. flour
1/4 t. salt
2 c. milk - scalded
3 eggs separated
2 T. butter
1/2 t. vanilla
2 squares chocolate
6 T. powdered sugar
few grains salt

Mix sugar, flour, salt and gradually add to milk (in double boiler). When slightly thickened, add squares of chocolate chopped. Add a little chocolate mixture to beaten egg yolks, stir, and add back chocolate mixture. Cool 2 minutes longer and remove from heat. Add butter and vanilla and cool. Pour into 9" baked pie shell and top with three egg meringue. Brown 10 to 15 minutes in 300° oven.

Mrs. Raymond Tussey

SURPRISE PIE

3 egg whites beaten stiff
1 c. white sugar
1 t. vanilla
20 Ritz crackers,
  crumbled up
1 c. nut meats

Blend sugar and vanilla with egg whites and beat until very stiff. Fold in the crumbled crackers and nut meats. Pour into ungreased 9" pie plate. Bake 1/2 hr. at 350°. Refrigerate 2 to 3 hrs. Cover with whipped cream. Fresh sliced strawberries may be served over the top of the whipped cream.

Mrs. Karl Booher

HINT

For best results, chill pastry before filling and baking. This may be done before or after pastry is rolled out.

THE WILLIAMSBURG RUM PIE

Beat 3 egg yolks thoroughly while adding 1/2 c. sugar, then bring mixture to a boil over hot water. Mix 1/2 t. gelatin with 2 T. water and add to boiling mixture. Flavor with 2 T. rum flavoring or 1/2 c. dark rum. Set aside to cool and thicken. Crumble 9 graham crackers and mix with 2 t. melted butter.

Line 9" pie pan with this mixture (or use baked pie crust shell). Whip 1/2 pt. whipping cream and fold into filling. Whip 3 egg whites and fold into filling. Pour mixture into shell and grate unsweetened chocolate over top. Place in refrigerator until well set.

Mrs. Robert D. Murphy

PEANUT BUTTER PIE

1 9" pie shell, baked and cooled.
Mix: 1 c. powdered sugar and
1/2 c. peanut butter till it resembles "Bisquick."
Spread 3/4 of mixture on pie shell.

Filling:

1/4 c. cornstarch	2 c. milk
2/3 c. sugar	3 eggs yolks
1/4 t. salt	2 T. butter
	1/4 t. vanilla

Scald milk & butter. Mix dry ingredients. Add slightly beaten egg yolks and milk gradually. Cook till thick. Add vanilla. Spread over peanut butter mixture. Top with meringue. Sprinkle rest of peanut butter mixture over top. Bake at 350° till brown and firm. (about 15 min.)

Mrs. Edwin Danner

SWEDISH APPLE PIE

2 c. sliced apples, cooked	1 egg
2 T. flour	1 t. vanilla
3/4 c. sugar	1 c. commercial sour cream
pinch of salt	

TOPPING:

1/3 c. sugar	1/4 lb. soft butter or oleo
1/3 c. flour	1 t. cinnamon

Blend with fork or pastry blender.

Mash apples slightly. Add flour, sugar and salt. Beat egg and vanilla. Add to apple mixture. Fold in stiff sour cream and pour into unbaked pie shell. Bake 40 min. at 350°. Remove and sprinkle with topping. Return to oven for 15 min.

Mrs. Robert Swanson

APPLE CRISP

(serve it warm from the oven, a cool cheese slice on each serving)

3 to 4 medium apples	1/2 c. enriched flour
3/4 c. quick-cooking oatmeal	1/2 c. butter
3/4 c. brown sugar	1 t. cinnamon

Pare apples and slice thin. Arrange slices in greased 9" round pan. Combine oatmeal, sugar, flour and spices; cut in butter. Sprinkle this mixture over apples. Bake in moderate oven (350°) 35 to 40 minutes. Serve with warm cheese wedges or whipped cream.

Mrs. W. K. Trusty

FROZEN COFFEE ICE CREAM PIE

9" Meringue Shell:	1/4 c. sugar
1 egg white	1 1/2 c. chopped walnuts
1/4 t. salt	

Combine egg white with salt. Beat until it forms peaks. Gradually add sugar, continue beating until stiff and glossy. Add walnut meats. Generously butter pie pan before placing meringue in it. Shape meringue into shell, building up sides. Bake at 400° 10 to 12 minutes. Cool. Place 1 pt. coffee ice cream in shell. Then add 1 pt. vanilla ice cream. (1 layer of each) Place in freezer until ready to serve. Top with caramel sauce.

Caramel Sauce:

3 T. butter	1/2 c. golden raisins
1 c. light brn. sugar	1 t. vanilla
1 c. cream or half & half	

Combine butter and sugar. Place over low heat, stirring constantly for approximately 10 min. Remove from heat. Very slowly add cream, stirring constantly until blended. Place over low heat one min. longer. Add raisins and vanilla. Serve over pie at either room or refrigerated temperature.

Mrs. Richard Burkhardt

DOUBLE DELIGHT FREEZE SHERBERT

1 c. sugar   3 c. water   1-6 oz. can frozen lemonade

Boil sugar and 1 cup water rapidly for 5 min. Remove from heat. Immediately add the frozen juice. Add rest of water, mix and pour into 2 refrigerator trays or 1 sq. pan 8x8". Freeze, stirring well twice at 30 min. intervals. Yield: 6 to 8 servings.

Mrs. Philip Albright

STRAWBERRY SUNSHINE PIE

1 pt. lemon sherbet
3 egg whites
1/2 t. vanilla
1/4 t. cream of tartar
1 baked 9 inch pastry shell
6 T. sugar
1 qt. fresh strawberries sliced and sweetened with 1 T. sugar

Soften sherbet and spread evenly in bottom of pastry shell, freeze solidly 4-5 hrs. or overnight. Preheat oven to 500°. Beat egg whites with vanilla and cream of tartar until soft peaks form. Gradually add sugar, beating until stiff and glossy. Remove pie from freezer. Working quickly, arrange strawberries over sherbet. Spread meringue over berries being careful to seal to very edges of crust. Bake in hot oven 500° about 3 min. Serve immediately. Makes 6-8 servings.

Mrs. James W. Hammerstein

GRASSHOPPER PIE

Make a crumb crust - chocolate graham cracker or vanilla wafer. Have the crust well chilled.

1/2 c. milk
24 lg. marshmallows
1/2 pt. whipping cream
3 T. Creme de Menthe
3 T. white Creme de Cacao

Heat milk in double boiler over hot, not boiling water. Add marshmallows, stir until melted. Cool thoroughly. When marshmallow mixture is cooled, fold in the whipping cream. Gently fold in the creme de menthe and cream de cacao. Pour into pie shell and chill.

Mrs. Florence Dailey

ORANGE PIE

1 10 inch pie shell, baked and cooled
4 c. fresh orange segments
1/2 c. sugar
1-1/2 c. fresh orange juice
3 T. cornstarch
1/8 t. salt
3/4 t. vanilla extract
2/3 t. apricot jam
1/2 c. toasted coconut

Combine orange segments with the sugar and let them stand 30 min.; then turn them into a sieve over a bowl to drain the juice. Measure the juice and if necessary add enough fresh orange juice to make 1-1/2 cups. Blend the juice with the cornstarch and salt in a saucepan. Cook stirring until thickened. Add the vanilla. Let stand at room temperature. Spread the apricot jam over the baked pie shell. Arrange the orange segments in the shell and pour the cooled thickened juice over them. Chill for at least an hour. Garnish with toasted coconut.

Shell for Orange Pie:

1 c. flour, sifted
1/2 t. salt
1 t. grated orange rind
1/2 c. shortening
3 T. cold water

Preheat oven to 425°. Stir the flour, salt and grated orange rind together in a large bowl. Add the shortening and mix together with a pastry blender until it resembles coarse meal. Stir in the water, until the mixture is moistened and clings together. Roll out dough and line pie plate. Prick shell with a fork and chill for 10 minutes. Bake for 10 or 12 minutes until golden. Set aside to cool.

Mrs. Henry Harper

ORANGE SHERBET

8 oz. skim milk
3 T. frozen orange juice concentrate
1/4-1/2 t. sugar substitute (or to taste)

Combine in blender.
Pour into sherbet glasses or custard cups and freeze. Serve 2.

MAPLE BAVARIAN CREAM

1 envelope Knox gelatin
2 c. water
2 t. instant coffee
sugar substitute to taste
1 capful maple extract
1 T. non-fat dry milk

Soften gelatin in 1/2 c. water. Add 1 1/2 c. water and boil until gelatin is dissolved. Add coffee, sweetener, and maple extract. Chill.

When this begins to set, beat in the dry milk.

Spoon into 3 ramekins and serve when cold and set.

Other extracts (chocolate, almond, vanilla) may be substituted for a change. Serves 3.

Mrs. Wm. Frishkorn

HINT

Brush molds for creams, or any gelatin dessert with salad oil to prevent sticking.

HEAVENLY LOW-CAL STRAWBERRY SHAKES

Into blender place:
10 to 12 frozen unsweetened strawberries
5 ice cubes
1 level t. sugar substitute
1 t. vanilla
a couple shakes of cinnamon

Blend well. Serve with a straw and spoon.

Mrs. Reed Voran

MOCHA-RUM MILK SHAKE

1/3 c. water
about 3 pkg. sugar substitute
1 level t. instant coffee
3 or 4 ice cubes, cracked
1/2 t. rum extract
1/3 c. instant nonfat powdered milk
1/2 t. vanilla extract

Put all ingredients in blender except ice. Blend on low speed then add ice and blend on high speed to milk shake consistency.

Mrs. Ray H. Morrison

ORANGE AMBROSIA

1 med. orange
1/8 t. coconut extract
1/4 c. cold buttermilk
1/8 t. cinnamon

Peel orange; separate sections. Combine buttermilk, extract, and cinnamon; pour over orange sections. Chill for 30 minutes. Serves 1.

Mrs. James Marine

Beverages

LEMON RHUMBA PUNCH

1 1/2 c. lemon juice
3/4 c. sugar
6 c. water
1 pint Rum
a few whole cloves
1 stick cinnamon
lemon slices

Dissolve sugar in water over heat. Add lemon juice, spices and Rum. Heat a few minutes and strain. Serve chilled.

Mrs. James Leak

DELICIOUS PUNCH

1 3-oz. cherry jello
1 3-oz. can frozen orange juice
1 3-oz. can frozen pineapple juice
1 qt. cranberry juice
1 qt. ginger ale

Dissolve jello in 1 c. boiling water. Mix in orange and pineapple juice in punch bowl; add 3 cups ice water; stir. Add ice ring or cubes. Cherries may be frozen in ring or cubes to add color. Add chilled cranberry juice; mix. Add ginger ale; mix. Vodka may be added. Wonderful at holiday parties or any time.

Mrs. George Hinckley

LEMON-STRAWBERRY PUNCH

* * Pour into punch bowl three 6-oz. cans of frozen lemonade diluted according to directions on can. Add and mix one pkg. frozen strawberries, thawed. Just before serving, add one qt. ginger ale. Makes six quarts.

Mrs. Ed Nichols

SUN TEA

Put 1/3 cup, loose tea leaves into quart glass container. Fill to top with cold water. Cover. Set in sun for several hours. (This won't work on cloudy day.) Strain. Best tea ever.

Mrs. K. J. Brown

SPICED ICED COFFEE

Make 6 cups coffee as usual, only stronger. Strain. Add 1 stick cinnamon, 2 cloves, 6 t. sugar and cream (to taste) to coffee. Let sit until cool and desired flavor from spices obtained. Strain into glasses with cracked ice. Whip 1/2 cup cream. Top each glass with this. One drop vanilla dropped into each glass adds nice flavor.

Mrs. K. J. Brown

CAFE DIABLO

Prepare: 1 small orange by studding it with 20 whole cloves. Place in deep chafing dish thinly sliced: Peel of 1 orange, Peel of 1 lemon, 2 sticks of cinnamon, 10 small sugar cubes. Heat, do not boil, and pour over these ingredients: 3/4 cup brandy or 1/4 cup Cointreau. Place bowl on tray, and bring bowl, orange and ladle to table. Ignite brandy and ladle mixture repeatedly over the spices until sugar melts. Pour into bowl: 4 cups freshly made coffee. Now fill ladle with 1/4 cup warm brandy or 1/4 cup Cointreau. Tip orange carefully into it, ignite liquid and lower the flaming ladle into bowl, floating orange. Ladle coffee in demitasse cup.

Robert F. Phillips

CHRISTMAS PUNCH

1 c. sugar
1 c. water
2 c. orange juice
4 c. cranberry juice cocktail
1 c. lemon juice
1 qt. ginger ale
1 bottle champagne

Cook sugar and water to boiling and cook 5 min. longer. Add cranberry, orange and lemon juice. Mix well and pour over ice. Add ginger ale and champagne. Makes one gallon.

Mrs. Richard Rowray

PINEAPPLE PUNCH

4 oz. gin
1 1/2 qts. Moselle wine
juice of 3 lemons
5 dashes bitters
1 oz. pineapple syrup
1 oz. grenadine

Mix in punch bowl with one quart of chilled club soda. Ice cubes or rings may be used if desired.

Mrs. James Leak

HOLIDAY PUNCH

Fifth Southern Comfort (bourbon)
3 qts. 7 Up
1 small can frozen lemonade (6 oz.)
1 small can frozen orange juice (6 oz.)
6 oz. lemon juice

Combine all ingredients, adding 7 Up last. Food coloring may be used to add color for any occasion.

Mrs. Dan Jackson

AUNT MARGO'S EGG NOG

12 egg yolks
12 level T. sugar
1 qt. whipping cream
12 oz. whiskey
1 oz. rum

To the 12 egg yolks, beaten until light, add gradually the 12 T. sugar. Very slowly, while still beating, drip in the whiskey. (If added too quickly, it will cook the egg.) Pour in the rum. Beat 1 qt. whipping cream, then add the liquid mixture. Chill well in a punch bowl, and sprinkle the top lightly with grated nutmeg. Makes about 20 punch cups. (3 oz. size.)

Mrs. W. C. Schade

TOMATO COCKTAIL

6 cups tomato juice
6 whole cloves
2 whole allspice
1 bay leaf
1 T. minced onion
1/8 t. black pepper
1 t. powdered horseradish
1 T. sugar
1 1/2 T. vinegar
1 1/2 T. lemon juice
1/4 t. worcestershire sauce
1/2 t. celery salt
1/8 t. dry mustard
1/8 t. lemon seasoned pepper
dash monosodium glutamate

Tie cloves, allspice and bay leaf in cloth. Combine all ingredients except vinegar. Simmer 15 min. Strain, if desired, and add vinegar.

Mildred Jones
Ball Corp. Home Canning

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